SERVICE AND PARTS MANUAL

Mini Combi with Easy Touch

Series: OES6.10 and 3.10 MINI COMBI

1333 East 179th Street
Cleveland, Ohio 44110

Phone: (216) 481-4900
1-800-338-2204
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www.clevelandrange.com

7/11

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠WARNING

Disconnect power at the main external power switch before servicing or repairing a MINI. Failure to disconnect power can result in death, injury, and property damage.

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE AUTHORIZED TECHNICIAN.

⚠WARNING

Do not connect the MINI Oven-Steamer drain connection to any drain material that cannot sustain 140° Fahrenheit.

Using drain material that cannot withstand 140° Fahrenheit can result in injury, equipment damage, and property damage.

This Operation Manual is a part of your new MINI. You must keep and maintain it for the entire life span of your MINI and pass it on to the next owner of the MINI.

This manual may be subject to new technical developments, modifications, and unforeseen errors.

KEEP THIS MANUAL FOR REFERENCE

The MINI Convotherm by Cleveland Combi/Oven-Steamers are intended for other than household use.

For caster equipped MINIs: If the Restraining Device must be disconnected, it must be reconnected after the MINI has been returned to its originally installed position BEFORE restarting the MINI.

CONVOTHERM by Cleveland STATEMENT OF POLICIES

LIMITED WARRANTY

CONVOTHERM by Cleveland products are warranted to the original purchaser to be free from defects in materials and work-manship under normal use and service for the standard warranty period of one year from date of installation or 18 moths from date of shipment, which ever comes first.

CONVOTHERM by Cleveland agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE CONVOTHERM by Cleveland OWNER'S MANUAL.

CONVOTHERM by Cleveland agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTING LOOSE FITTINGS, MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. CONVOTHERM by Cleveland will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BE THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers, including UL, AGA, NSF, ASNE/Ntl. Bd, CSA, CGA, ETL and others.

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS (NEW)

TDS……50-125 ppm	pH Factor……..7.0-8.5
Total Alkalinity…….50-100 ppm	Free Chlorine……< 0.1 ppm
Silica……..<13 ppm	Hardness…….50-100 ppm (3,6gpg)
Chloride…….< 25ppm	Dynamic Water Pressure 35-80 psi

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of CONVOTHERM by Cleveland for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL. OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRIT-TEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CONVOTHERM by Cleveland liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CONVOTHERM by Cleveland BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, whichever is sooner.

*An additional two years Parts and Labor Warranty can be purchased with each piece of Cleveland equipment for an additional 3.5% of the List Price per year. The 3.5% of list price charge will be the net invoice amount for each year of extended warranty purchased.

- Extended warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

You're entitled to a

Free Start Up *with the purchase of your new Convotherm by Cleveland Combi Oven Steamer.*

To activate your product warranty go to the Warranty Registration Menu at:

www.ClevelandRange.com

You will need the Model Number and Serial Number which is located on the Combi Oven Steamer rating plate.

Model # _____ Serial # _____

Procedures for the FREE Start-up Program:

Performance Check-Out:
After the equipment has been installed, the customer should locate their Maintenance and Repair Center (M&RC) in the customer directory provided, or at www.ClevelandRange.com. The Cleveland M&RC will inspect the equipment for proper installation, and will review cleaning and maintenance instructions.

Equipment Demonstration:
Once this check-out has been performed, the customer should contact their Cleveland Range sales representative and arrange for a free demonstration. The demonstration will cover proper operation, cooking instructions, as well as use and care of the equipment.

Use and Care Video:
Upon completion of the demonstration, the Cleveland Range Representative will present and explain their free use and care video.

If the customer can't locate the customer service directory to make arrangements for the start-up program, they can contact Cleveland Customer Service or Cleveland Service Department at (216) 481-4900 to arrange for their free start-up program.

Cleveland Range's "**Free Start-Up**" Program is another value added benefit provided to our customers.

INTRODUCTION

For safe use of MINIs, each operator must read, understand, and follow the instructions, and heed and obey the warnings of the Installation Manual and Operators Manual, and the labels on the MINI, accessories, and supporting products.

The owner(s) and operator(s) of this equipment must keep these instructions in an easily accessible location for reference and training.

The owner(s) and operators(s) of this equipment must be aware that steam can cause serious injuries and equipment damage. Pay particular attention to the Operational Safety section of this chapter and the various NOTICES, CAUTIONS, WARNINGS, and DANGERS displayed in this manual and on the equipment.

A. OPERATIONAL SAFETY

The safe and effective operation of one or more MINIs depends upon proper installation, use, maintenance, and repair. Operational Safety must encompass all of these factors. This section outlines the minimum safety policies that must be considered when using one or more MINIs. Any Operational Safety Program must be tailored to the specific site and use of the equipment. To help avoid injuries, accidents and damage to the MINI Oven-Steamer, the owner / operator must instruct and train employees on a regular basis.

Burn hazards are present in any professional food service operation. When using the MINI, observe the following precautions to help reduce the risk of burns and other injuries.

NOTE: Cooking is interrupted whenever the MINI door is opened.

1. AIR SUPPLY Use the MINI Oven-Steamer in a draft-free and well vented environment. Proper air supply for ventilation is REQUIRED for and CRITICAL to safe, efficient operation of a MINI.
2. STEAM – Remember at all times that steam can cause severe burns.
3. HEAT – The MINI, cooking containers, shelves, and inner door and anything else inside the cooking compartment are HOT, as are many of the component parts. Wear DRY heatproof gloves or mitts.
4. HEAT – During operation the temperature of the glass panel in the door and the outer door casing can rise above 140°F.
5. Never breathe steam, condensate, or hot air.
6. SCALDS – Do not place containers with liquid contents or contents that become liquid on oven racks higher than you can see into the containers.
7. SCALDS – Cover containers (individual or on trolleys) containing hot or hot liquid items to help prevent spills during transport.
8. EXHAUST VENTS – The top of the MINI, and the steam exhaust vents are very hot during operation and remain hot for some time.
   a. Never breathe gas or steam from the exhaust vents.
   b. Use extreme caution when working on or near the exhaust vents, surrounding area and component parts.
9. HAND SHOWER: GREASE SPATTER – Hot grease will spatter and cause burns if sprayed with water. Locate fryers and similar appliances outside the range of the optional MINI hand shower.
10. HAND SHOWER: ELECTRIC SHOCK – Use the optional hand shower only on the inside of the oven. Use of the hand shower, hoses, power cleaners, or pressure washers on the outside of the MINI can cause electric shock and / or damage electrical and electronic components.
11. Optional HAND SHOWER – Do NOT spray water in a hot cooking compartment.
12. Wear BOOTS appropriate to the work area to help protect feet, and to help prevent slips and falls.
13. Use non-slip, draining, anti-fatigue FLOOR MATS (not included) rated for use in wet, greasy, and dry work areas to help prevent slipping and / or falling injuries.
    - Obtain the best mats for your needs from your local supplier.

B. CLEANING AND MAINTENANCE

1. CLEANING AND DAILY MAINTENANCE – Wait for the MINI to cool before cleaning and performing daily maintenance.
2. CLEANING AND DAILY MAINTENANCE – Do NOT use hoses, power cleaners or pressure washers, or harsh or abrasive cleaning agents inside OR outside the cooking compartment.
3. CLEANING AGENTS – Use only genuine Convotherm by Cleveland and Cleveland Range cleaning and descaling products.
4. CLEANING AGENTS – Follow the instructions and heed and obey the warnings on the labels.
5. CLEANING AGENTS – Products other than genuine Convotherm by Cleveland and Cleveland Range cleaning and descaling products can damage the MINI, cause injury, or present heath hazards.
6. DRAIN – Inspect and clean the drain cover and drain before each use. Injury, equipment damage, and/or reduced cooking performance can result from a blocked drain cover and drain at the bottom of the cooking compartment.
7. GENERAL INSPECTION – Before each use of the MINI, Inspect the door glass, door gasket assembly, shelves, racks, drain and accessories for proper installation and cleanliness.

C. NEVER!

1. MINI must NEVER be started or operated at a temperature lower than 40℉, including after transport, or storage outside, or in an unheated area.
2. The MINI must never be operated outside.
3. MINIs must never be used to cook foodstu□s in sealed containers other than those designed for this purpose. (MINIs are excellent for “purpose built” containers such as sous-vide packages.)
4. MINIs must never be used to heat □ammable items such as oils, fats, cloths, or similar items.
5. MINIs must never be used to heat non-food items (except suitable appliance accessories).
6. Never operate a MINI without the fan guard latched in place.
7. Never reach behind the fan guard during operation.
8. Never manually stop the fan.
9. Never operate a MINI without the drain cover in place.
10. Never use anything but hands to operate the keys, switches, and controls on the MINI.
11. Never push food, debris, or scale into the drain.

D. SERVICE AND SERVICE RECORDS

1. Allow only quali□ed Cleveland Range authorized service representatives to service the MINI.
2. Use only Cleveland Range factory authorized repair parts.
3. Maintain written records of maintenance, service, and repairs. Each record should include at least:
   - The date and time of maintenance, service, or repair
   - A description of the maintenance, service, or repair. Include part numbers if applicable.
   - Copies of purchase orders and invoices for parts and labor.
   - The name and signature of the person performing the maintenance, service, or repair.

E. OPERATOR TRAINING

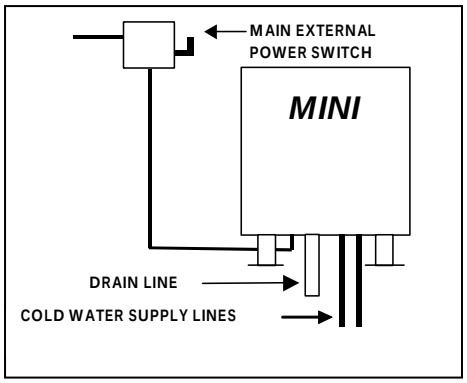
Any Operational Safety Program must be tailored to the speci□c site and use of the equipment.

Operator training should include:

1. Operation of the MINI and accessories.
2. Start-up procedures.
3. Normal and emergency shut-down procedures.
4. Interior and exterior cleaning procedures
5. How to recognize and report problems so that corrective action can be taken by trained personnel.

GENERAL OPERATION

A. MAIN EXTERNAL POWER SWITCH



NOTE: To help protect electrical and electronic components: Turn OFF the Control Power Service Disconnect Switch BEFORE turning on the Main External Power Switch.

The Main External Power Switch is usually left ON. If the switch is o□, turn it ON as follows:

1.Turn ON the water supply valve(s).

2.Turn ON the Main External Power Switch.

3.Turn ON the MINI with the ON/OFF key

NOTE: Depending on the time the Main External Power Switch has been o□, the date and time may need to be reset .

B. DOOR HANDLE and DOOR SWITCH

The door handle combines the door latch with a safety vent position and a wear-free door switch. The MINI cannot start unless the door is closed and latched. Cooking functions stop if the door handle is moved to the open position. The MINI Oven-Steamer can only work with a functioning door switch. If a malfunction occurs, immediately contact your quali□ed Cleveland Range authorized service representative.

The door handle operates as follows:

Handle Positions

- Vertical: closed. (The wear-free door switch is engaged and the MINI can operate.)
- Turn to the right or left to unlatch the door.
- The handle springs back to Vertical when let go.

To open the closed MINI door:

1. Stand to the hinge side and back from the door.
2. Turn the handle, open the door slightly and wait for steam, condensate and heat to dissipate. (The MINI cannot operate with the handle in the airing position.)
3. Open the door.

C. START-UP AND SHUTDOWN INSTRUCTIONS

⚠ DANGER

Do NOT attempt to operate a MINI during a power failure!
Death, injury, and equipment damage can result.

In the event of a power failure:

1. **Turn OFF the Main External Power Switch.**
2. **Turn OFF Control Power Service Disconnect Switch.**
3. **If the power failure is prolonged: turn OFF the water supply.**
4. **When power is restored: restart a MINI with the Startup Procedure.**

Start-up Instructions

1. Turn on the MINI by pressing the ON/OFF key.
2. Press the key for operating mode desired; steam or hot air:
   a. Select time and temperature.
   b. Start the MINI by pressing the Start/Stop Key.
3. To cook in other modes or use features: see the Operator's Manual.

Shutdown Instructions

1. Press the ON/OFF key to turn o the MINI.

D. INSPECTING THE MINI BEFORE SWITCHING ON

Inspect the MINI before switching ON.

1. Check for assembly, operation, and cleanliness as follows:
   a. Check regularly to ensure that the screws and hinges of the door are rmly in place and operating properly.
   b. Inspect the glass door panels. If the glass door panels are nicked, scratched, or cracked: remove the MINI from service and replace the glass immediately. Damaged glass panels may shatter during operation.
   c. Make sure the glass door panels are clean and latched into place.
   d. Do not place or store anything on top of the MINI. The exhaust vent area and the top of the MINI are hot.
   e. Do not place or store anything underneath the MINI.
   f. KEEP THE APPLIANCE AREA FREE OF AND CLEAR FROM COMBUSTIBLES.
   g. Do not store or leave combustibles near the MINI.
   h. Do not block or obstruct the area beneath the gas MINI with objects of any kind.
   i. Make sure the air vents of the MINI are not blocked.
   j. Check for water line leaks.
   k. Check for clogged or slow cooking compartment drain, drainpipe, and oor drain.
   l. Check for control malfunctions.
   m. Check the door gasket for proper assembly, damage, wear, and seal leaks.

E. INSPECTING THE COOKING COMPARTMENT

Inspect the cooking compartment before starting a cooking operation with a MINI for proper assembly and cleanliness as follows:

1. Inspect the Drain

   The drain in the bottom of the cooking compartment has a removable cover. The cover prevents large food particles, debris and scale from entering and blocking the drain line. Any blockage of the drain line or drain cover can reduce reduced cooking performance, equipment damage, and injury.

   A blocked or slow drain may cause:

   - Hot water to collect in the compartment and spill out when the compartment door opens.
   - Steam leaks around the door gasket.
   - Reduced cooking performance.

⚠ CAUTION
Inspect and clean the drain cover and drain before each use . **Injury, equipment damage, and/or reduced cooking performance can result from a blocked drain cover and drain at the bottom of the cooking compartment.**

2. Inspect for proper latching and assembly of the cooking compartment.

The following features should be checked before every operation of the MINI for proper assembly.

a. Check that the fan guard is in position and secure.
b. Check that the hanging shelf racks are secured into their operating positions at both the top and bottom.
c. Make sure that the inner door glass is properly latched into position. When properly latched, the inner door is tight with the outer door and does not move by itself or rattle.
d. Open and close the door. All movements should be smooth.

NOTES:

- DO NOT USE the MINI if water stands in the drain opening. Immediately clean the drain. See Chapter 9, “At the End of the Day or Shift” for instructions.
- Remove any food, debris, or scale blocking the drain or screen.
- Never push food, debris, or scale into the drain.
- Be sure the drain cover is properly installed into the bottom of the cooking compartment. The drain cover prevents large pieces of food from entering and blocking the drain.

F. PRE-HEATING THE MINI

1. The pre-heating function heats the oven to the desired temperature before loading food and helps ensure consistency and quality. Use pre-heating at the start of a shift, after long pauses in cooking, and between multiple cooking or rethermalizing batches.

NOTICE: Before pre-heating: inspect and clean the Oven Compartment. After pre-heating the Oven Compartment is too hot to inspect and clean safely.

a. **To pre-heat a MINI:** Close the door and start the MINI in the desired mode (Steam, Hot Air, or MINI).
   - Pre-heat temperatures should be 10-20% higher than cooking temperatures.
   - Typical-pre-heat times are 10 to 15 minutes.
   - See Chapter 3, for basic operating instructions.

- Repeat the preheat process as needed to maintain constant oven temperature and high food quality.

b. **To use pre-heating in a recipe:** Pre-heating is also a programmable function.

c. **To Pre-Heat or reheat between batches for Rethermalization:**

⚠ DANGER

Do not place containers with liquid contents or contents that become liquid on oven racks higher than you can see into the containers.
Hot liquid can spill or splash causing death, injury, or equipment damage.

G. CORE TEMPERATURE SENSOR

- The Core Temperature Sensor is REQUIRED for PC-HACCP, Delta-T cooking, and Cook & Hold.

1. The Core Temperature Sensor may be **HOT!** Wear dry, heatproof gloves or mitts to handle it.
2. The Core Temperature Sensor is a precision measuring device. Handle with care.
3. Hang the Core Temperature Sensor correctly in its rack when not in use.
4. Do not allow the Core Temperature Sensor to hang out of the oven.
5. Do not prick yourself or others with the Core Temperature Sensor tip(s).
6. Remove the Core Temperature Sensor from the food before removing dishes from the oven.

H. ERROR MESSAGES FUNCTION

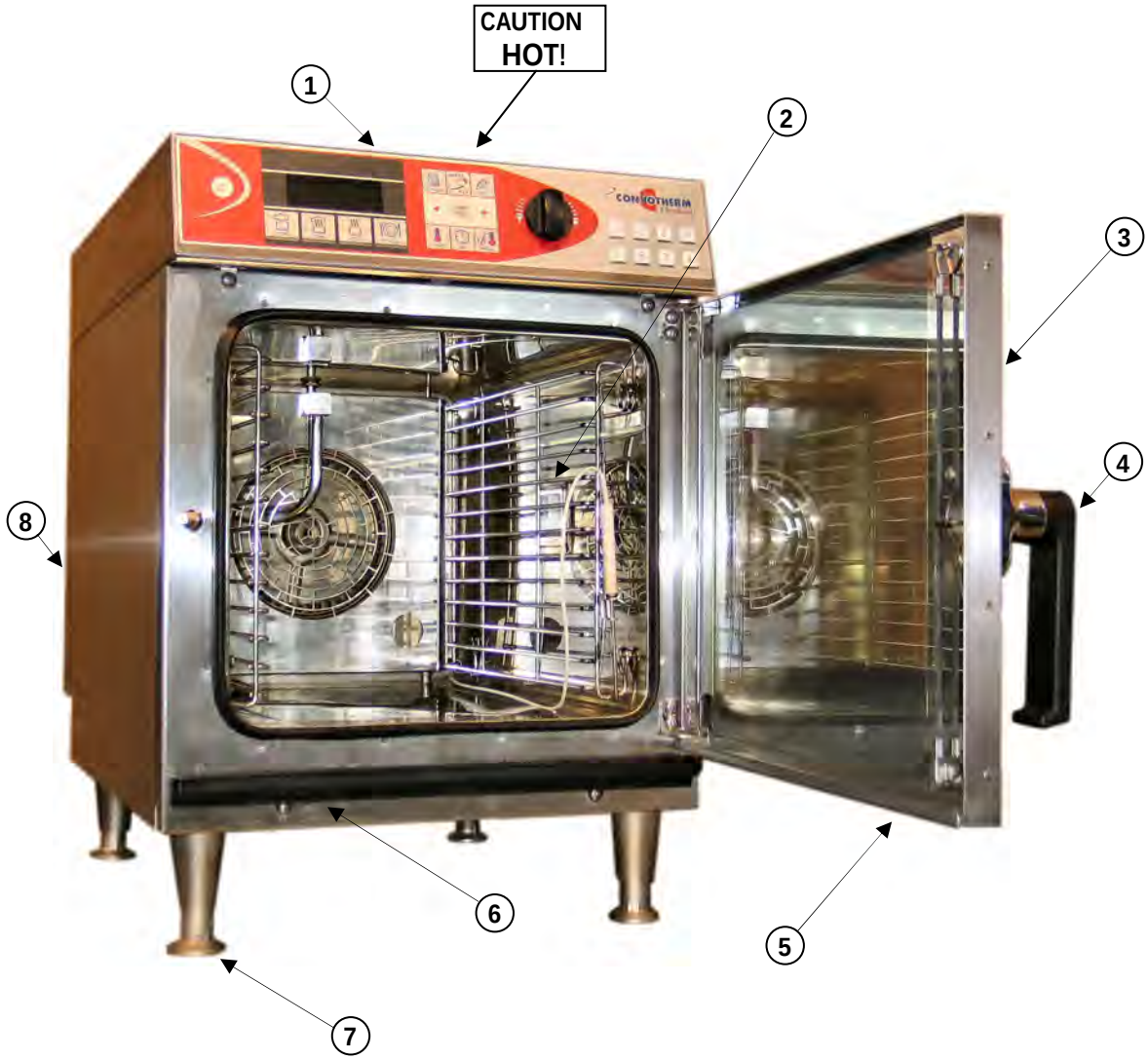
NOTES:

- MINIs have a fully automatic error diagnosis system.
- Most errors are indicated in the Multifunction Display by an error code and description.
- See “Troubleshooting” for a list of error codes and remedies.

PRODUCT VIEWS AND OPERATION

A. EXTERIOR VIEWS

1. **Control Panel**
2. **Oven Light**
3. **Door with Double Glass Panel**
4. **Door Handle**
5. **Door Drip Tray**
6. **Appliance Drip Tray**
7. **Legs (Required)**
8. **Rating Plate**



Notes:

1. Magnetic Door Switch

- If the oven door is opened during operation, the magnetic door switch automatically interrupts the recipe. The timer stops.
- After the door is closed, the MINI automatically continues the recipe.
- If the oven door is opened when the buzzer sounds at the end of a recipe, it automatically switches the buzzer o.

2. Operate controls with hands only!

B. QUICK START GUIDE CONTROL PANEL BASIC OPERATION

Operate Controls with HANDS Only!

ALWAYS PRE-HEAT!

1. Switch on with key (1).
2. Select cooking mode with keys (2-5).
3. Press key (10) to start.

OR

1. Press key (7) and rotate Selector Dial (15) to set oven temperature.
2. Press key (8) and rotate Selector Dial (15) to set cooking time.

OR

Press key (9) and rotate Selector Dial (15) to set core temperature.

ALL

1. Press key (10) to start the MINI.

2. To change the settings while cooking: press keys (7) OR (8) OR (9) and adjust the settings with the Selector Dial (15).
3. When the buzzer sounds press key (11) or open the door.

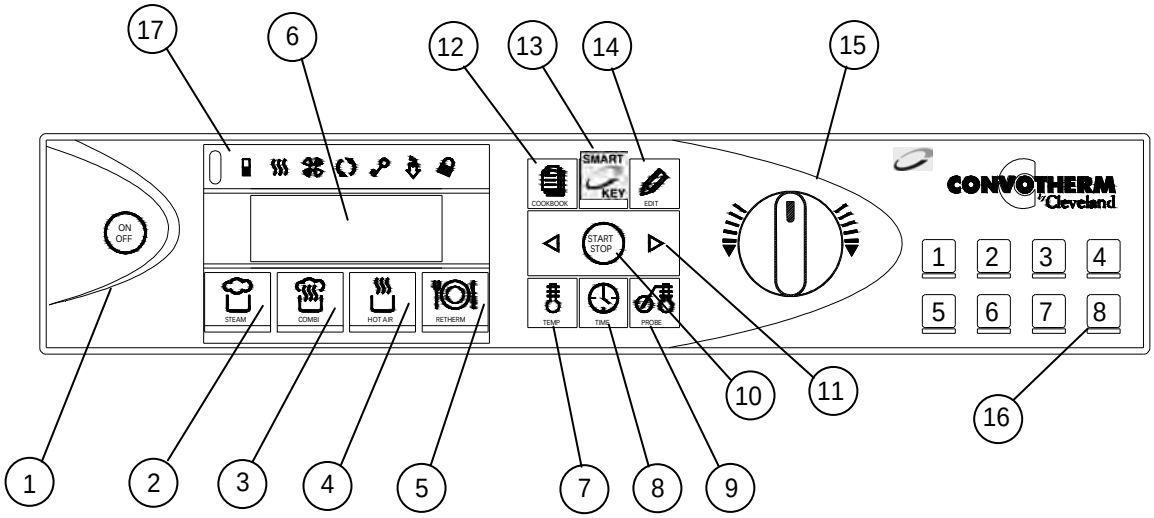


Figure 4-1
Control Panel

C. CONTROL PANEL DETAIL VIEW

Item numbers correspond to numbers on the control panels in Figure 4-1
Operate controls with hands only!

1. ON/OFF

When the MINI is turned ON:

- Self-diagnosis is performed.
- Oven light turns on.
- Steam generator fills and heats (OEB and OGB models).

2. Steam

- Oven temperature is continuously variable between 86℉ and 248℉.

3. Combi Hot Air and Steam

- Oven temperature is continuously variable between 212℉ and 482℉.

4. Hot Air

- Oven temperature is continuously variable between 86℉ and 482℉.

5. Retherm

- Oven temperature is continuously variable between 248℉ and 320℉.

6. Display

Display in normal mode :

- Date.
- Time.
- Oven Temperature.
- Cooking Time
- Core (Probe) Temperature.

Display in programming mode:

- Clear text.
- Memory.
- Symbols.

7. Oven Temperature

- Set the nominal oven temperature.
- View the actual or nominal oven temperature.
- See elapsed cooking time when using Core Temperature mode.

8. Cooking Time

- Set the cooking time from 1 minute to 9 hours, 59 minutes using the Selector Dial.
- Set Continuous Mode
  1. At 9:59 or 0:01, release the Selector Dial.
  2. Turn the Selector Dial again to the left or right.
- See the actual or nominal cooking time.
- See elapsed cooking time when using Core Temperature mode.

9. Core Temperature

- Set the nominal core temperature.
- See the actual or nominal core temperature.
- See the actual core temperature during cooking time mode.
- See elapsed cooking time when using Core Temperature mode.

10. Start/Stop

- Start cooking modes and recipes.
- Stop the cooking activity.
- Escape or Exit Smart Key functions

11. Scroll Left and Scroll Right

- Page / Scroll one step forward or back in programming mode.

12. Cookbook

- Call up, exit cookbook.
- View a list of stored recipes in the display.

13. Smart Key

- Set Extra Functions.
- Set-Up the MINI.
- Enter Sub-Menus.

14. Edit

- Create, change, copy, and delete recipes.

15. Selector Dial

- Set: Oven temperature, cooking time, core temperature, recipe name, recipe number.
- Select Smart Key functions, editing functions and recipes in the cookbook.

16. Press & Go Keys

- Start saved recipes with one key.
- LED below key lights up when corresponding recipe is started.

17. Function Indicators (left to right)

- Light up when function or activity is engaged:

Reduced Power

Burner or Electric Heating ON

Reduced Fan Speed

Cooking Mode Engaged

Button Lock

Crisp & Tasty Engaged

Program Protection

AT THE END OF THE DAY OR SHIFT

A. Cleaning the Oven Chamber

⚠ CAUTION

Clean the oven chamber at least once per day or more frequently as needed
Failure to clean the Combi properly and regularly can cause equipment damage.
Damage caused by improper cleaning will invalidate the Warranty!

⚠ CAUTION

INTERIOR CLEANING INSTRUCTION

To clean the cooking compartment, see the Operator's Manual for complete instructions. CONVOClean solution followed by CONVOCare solution, followed by a thorough rinsing is the only authorized method of cleaning and the only cleaning solutions to be used to clean this equipment.

Improper cleaning can cause equipment damage and will invalidate the Warranty.

1. Cleaning – General

a. Regular cleaning of the MINI after use, inside and out, helps guarantee many years of satisfaction from your MINI.
b. Clean and maintain the MINI ONLY when the MINI is cold.
c. Use the hand shower only inside the oven chamber.
d. Clean the outside of the MINI only by hand.
e. Never use the hand shower, hose, pressure washer or similar device on the outside of the MINI.
f. NEVER spray anything on or into the air intakes or outlets of the MINI.
g. Do NOT use hoses, pressure washers, high-pressure cleaners, or water jets to clean inside the MINI oven chamber.
h. Do NOT spray water into a hot oven chamber.
i. Use only genuine Convotherm by Cleveland and Cleveland Range cleaning products. Follow the instructions and heed and obey the warnings on the labels. Other products can cause injury, present heath hazards, and damage the MINI.
j. Never use irritant, acidic, highly alkaline cleaners, high-alcohol, chlorine, chlorinated, or abrasive cleaning agents, scrapers, or abrasive materials to clean the MINI.
k. Poor water quality can cause discoloration inside the oven chamber. Remove these discolorations with CONVOCare. Spray CONVOCare on the a□ected surfaces in a COLD oven chamber, wait 10 minutes, wipe o□ with a soft cloth or sponge, rinse thoroughly with clean water and begin cleaning as usual.
l. Damage caused as a result of improper cleaning voids the warranty.

2. Semi-Automatic Cleaning - General

a. If the oven chamber is very heavily soiled, additional manual cleaning may be necessary.
b. Depending on the level of soiling of the oven chamber, the hanging pan racks may be left in the oven during the automatic cleaning process.
c. Do NOT interrupt the semi-automatic cleaning process.

⚠WARNING

When working with cleaning agents and spray bottles: Wear suitable clothing, protective gloves and protective goggles to help protect from splashes and spills. Failure to do so can result in chemical burns on skin and in eyes.

⚠WARNING

Read, understand, and heed and obey all instructions and safety information found on cleaning agent labels, Material Safety Data Sheets, and related documents and sources. Failure to do so can result in death, injury, and equipment damage.

3. Manual Cleaning of the Oven Chamber

a. Use CONVOClean and CONVOCare to clean the oven chamber.
   1) Spray with CONVOClean and wait ve minutes.
   2) Rinse thoroughly with the hand shower (or similar sprayer).
   3) Spray with CONVOCare and wait ve minutes
   4) Rinse thoroughly with the hand shower (or similar sprayer)..

b. Clean the MINI daily to prevent discoloration and corrosion of the stainless steel.
   1) Avoid scratching the oven chamber or fan guard.
   2) Scratches can collect soil and / or allow corrosion to begin.
   3) Do NOT use harsh or abrasive cleaning agents, scouring pads, or scrapers.

c. Clean the fan guard and the fan area behind the fan guard at the same time.

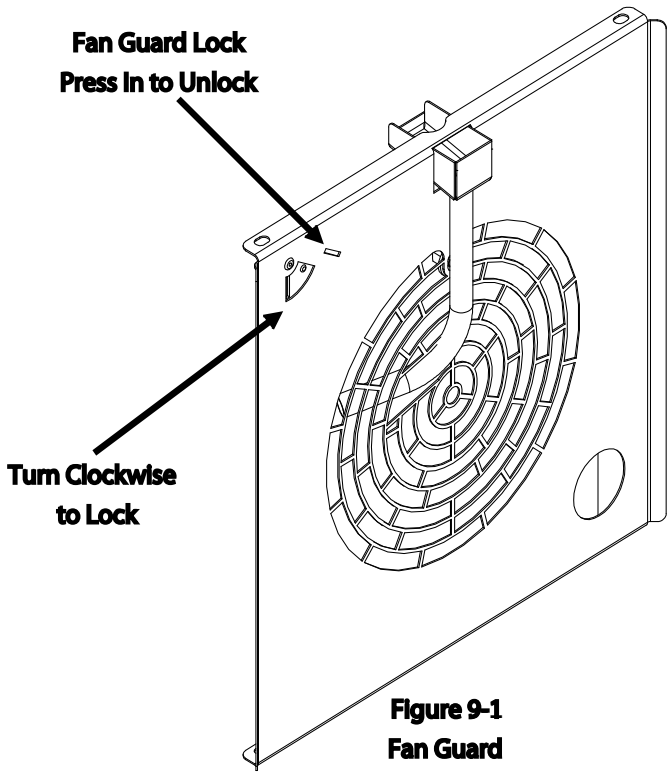


Figure 9-1
Fan Guard

1) Remove the fan guard. See Figure 9-1.
   a. Push the fan guard lock in. **Do NOT use the core temperature sensor (probe).**
   b. Lift up on the bottom of the fan guard while pushing in on the fan guard lock.
   c. Pull the bottom of the fan guard towards you and remove it.
2) Clean the fan guard in a sink or dishwasher, and clean the oven chamber
3) Replace the fan guard. See Figure 9-1.
   a. Insert the fan guard top edge first into the oven chamber.
   b. Place the bottom edge on the support pins.
   c. Turn the fan guard lock back to its locked position. (It will click.)

> **⚠ CAUTION**
>
> **Do NOT use hanging pan racks that are bent or otherwise damaged in any way. Pans and accessories placed in damaged racks can tip and spill, causing burns, injuries and/or equipment damage**

4) Make sure that the hanging pan racks do not become bent; otherwise grills, racks, containers and accessories will no longer be safely supported. If the hanging pan racks become bent then remove the MINI from service and contact your qualified Cleveland Range authorized service representative at once.

d. Clean the interior of the of the double glass doors daily.
   1) Release the quick-action locks on the door glass.
   2) Clean the glass with a non-abrasive cleaner and a soft cloth.
   3) Do not use harsh or abrasive cleaning agents, scouring pads, or scrapers because they will damage the glass.
e. Regular cleaning of the hygienic plug-in gasket (door gasket) increases service life.
   1) Wait for the gasket to cool.
   2) Clean the gasket with mild, scent free dish detergent and a soft cloth.
   3) Do not use harsh or abrasive agents, scouring pads or scrapers because they will damage the gasket.
   4) Air dry the gasket.
f. Remove and clean the drain cover.
   1) Clean food residue and drippings from the cover and drain in the oven chamber.
   2) Spray with CONVOClean and wait five minutes
   3) Rinse thoroughly with the hand shower (or similar sprayer).
   4) Spray with CONVOCare and wait five minutes
   5) Rinse thoroughly with the hand shower (or similar sprayer).
g. Clean the drain and make sure that it is not blocked.
h. Clean the door drip tray, appliance drip trays and accessory drip trays.

NOTES:

- If a white deposit forms inside the oven chamber, the water treatment system is not correctly set, or the addition of a water treatment system is required. To remove this deposit, use ConvoCare full strength or vinegar and a soft cloth.

- Ask your quali□ed Cleveland Range authorized service representative about adding or setting a water treatment system.

B. Semi-Automatic Cleaning of the Oven Chamber

NOTE: Do NOT press the Start/Stop key while using the Semi-automatic Cleaning process. This stops the cleaning process.

Note: Semi-automatic cleaning uses cooking modes to assist the cleaning process. The display shows the nominal values for the cooking modes.

> **⚠WARNING**
>
> The Semi-Automatic Cleaning process is designed to be started when the oven chamber temperature is at or below 158℉. Death, injury, and equipment damage can result from starting the Semi-Automatic Cleaning process when the oven chamber is above 158℉.

Semi-automatic cleaning of oven chamber

- The MINI has a semi-automatic oven chamber cleaning mode: “Cleaning.”
- See this instruction sheet (P/N 260AYM), “One-Hand Sprayer with Telescoping Wand,” for safety information, detailed instructions for using the Sprayer (P/N 111598) and other information.
- Semi-automatic cleaning uses cooking modes to assist the cleaning process. The display shows the nominal values for the cooking modes.
- Always wear appropriate protective clothing and equipment when using this Sprayer, including protective gloves and goggles.

1. Before starting the Semi-Automatic Cleaning process, make sure the oven chamber is below 158℉ by stopping all processes and pressing the Temperature key twice to view the actual temperature.
2. If the oven chamber is above 158℉ then open the MINI door and wait 15 minutes.
3. Check the oven temperature again.
   a) If the oven temperature is at or below 158℉ then go to Step 4.
   b) If the oven temperature is still above 158℉ then wait 15 more minutes and check the oven chamber temperature. Repeat this step as needed until the oven chamber temperature is at or below 158℉ and then go to Step 4.
4. Press the Smart Key. Various options appear in the display.
5. Use the Selector Dial to select “Cleaning” .
6. Con□rm by pressing the Smart Key.
7. Con□rm “Yes” with the Smart Key.
8. The display shows the Time and Temperature for “Cleaning.”
9. Press the Smart Key The cleaning process will start.
10. The □rst step is 158℉ for 10 minutes in Hot Air mode.
11. After the □rst step, the signal tone sounds.
12. Open the oven door and spray the oven chamber, and accessories. with original Convotherm by Cleveland CONVOClean, using the Hand Sprayer, P/N 111598.
13. Close the door and allow the CONVOClean to take e□ect.
14. Do NOT press the Start / Stop key again.
15. The cleaning cooking mode will continue automatically.
16. The next step is 86℉ for 10 minutes in Steam mode, followed by 212℉ for 10 minutes in Steam mode.

17. After both steps have run, the second signal tone sounds.

18. Clean thoroughly behind the fan guard. Clean the fan guard in a sink or dishwasher.
    Remove the fan guard. See Figure 9-1.
    a. Push the fan guard lock in. **Do NOT use the core temperature sensor (probe).**
    b. Lift up on the bottom of the fan guard while pushing in on the fan guard lock.
    c. Pull the bottom of the fan guard towards you and remove it.
19. Remove the oven racks operating positions and place them in the bottom of the oven chamber.
20. Run MINI mode with Crisp 'n' Tasty at level 3 (High) at 212℉ for 10 minutes.
21. Turn OFF the MINI.
22. **IMPORTANT: Rinse the oven chamber, accessories, and behind the fan guard thoroughly with the hand shower (or similar sprayer).**
23. **Repeat "Cleaning" using CONVOCare in place of CONVOClean including Step 22, rinsing the oven chamber, accessories, and behind the fan guard thoroughly with the hand shower (or similar sprayer).**
24. After cleaning, replace the oven racks and fan guard.
    Replace the fan guard. See Figure 9-1.
    a. Insert the fan guard top edge first into the oven chamber.
    b. Place the bottom edge on the support pins.
    c. Turn the fan guard lock back to its locked position. (It will click.)
25. In the case of severe staining or soiling, repeat the cleaning process.
26. After use or after cleaning, leave the MINI door open.

C. Fully-Automatic Cleaning of the Oven Chamber

NOTE: Do NOT press the Start/Stop key while using the Fully-automatic Cleaning process. This stops the cleaning process.

Check that the following requirements have been met:
No food has been left in the oven.
For 6.102in1 and 10.10, make sure the two drawers are filled correctly and contain enough cleaner.
For the 3.10 or 6.10, make sure the cleaning fluid containers are connected correctly to the unit and that the containers contain enough cleaning fluid.
You are already conversant with the operating steps..

1. Turn the armature nozzle on the top of the over through one complete turn to ensure that it moves freely.
2. Remove the larger items of burnt food residues from the oven.
3. Close the appliance door
4. Select the functions menu:
5. Use the selector switch to choose the "fully automatic cleaning" icon.
6. Press the "Functions menu" button to confirm and verify that the Confirm menu appears in the display..
7. Use the tilt selector switch to choose "YES".
8. Press the "Functions menu" button to confirm that A selection menu appears in the display.
9. Use the tilt selector switch to choose the soiling level.
    a. Q = quick clean
    b. 1 = light soiling
    c. 2 = normal soiling

d. 3 = heavy soiling

e. 4 = heavy soiling with Shine+

10. Press the "Functions menu" button to con□rm that Fully automatic cleaning starts.
11. Open the appliance door when prompted by the system, ensure that the oven is empty and close the appliance door so the the combi steamer starts the fully automatic cleaning program. **Caution:** Never interrupt this cycle. Do not open the appliance door.
12. For very heavy soiling, we recommend following this cycle with semi-automatic cleaning when you can target any remaining dirt.
13. The following table shows what faults might occur and the appropriate actions:

Fault	Action
"Not enough water" appears in display	Check the water supply.
"No cleaner pressure" appears in display	Check which □uid container or drawer is almost empty and re-□ll it. In an emergency use water.
Power failure or interruption of the fully automatic cleaning cycle.	If cleaning solutions have been used, the combi steamer will automatically rinse the oven before it can be operated.

MINI SETUP

NOTES:

The various setup options are described in detail below.

You can exit the menu at any time by pressing the Start/Stop key.

To use the Setup Menu:

1. Press the Smart Key.
2. Various options appear in the display.
3. Use the Selector Dial to select “Setup” .
4. Con rm by pressing the Smart Key.
5. Con rm “yes” with the Smart Key.
6. Various options appear in the display.

A. Signal Tone

To select the Signal Tone from the Setup Menu:

1. Select “Signal Tone” with the Selector Dial.
2. Con rm by pressing the Smart Key.
3. The display shows the selection of available Signal Tones.
4. To choose a Signal Tone, use the Selector Dial.
5. Pause on a Signal Tone to hear it sound.
6. Con rm the selection by pressing the Smart Key.

B. Volume

To select a Volume Level from the Setup Menu:

- When setting the volume, consider the noise level in your kitchen.

1. Select “Volume” with the Selector Dial.
2. Con rm by pressing the Smart Key.
3. The display shows the volume options and a Signal Tone sounds.
4. Use the Selector Dial to select the desired volume.
5. Con rm the setting by pressing the Smart Key.

C. Time

To set the Time from the “Setup” menu:

- If the power is o for more than three days, the time must be re-entered

1. Select “Time” with the Selector Dial.
2. Con rm by pressing the Smart Key.
3. The display shows the time format options available.
4. Select the desired format with the Selector Dial.
5. To enter the current time, use the Scroll (arrow) keys to switch between hours and minutes.
6. Set the correct time with the Selector Dial.
7. Con rm the setting by pressing the Smart Key.

D. Date

To set the Date from the Setup Menu:

- If the power is o for more than three days, the date must be re-entered

1. Select “Date” with the Selector Dial.
2. Con rm by pressing the Smart Key.
3. The display shows the date formats available.
4. Select the desired format with the Selector Dial.
5. To enter the current date, use the Scroll (arrow) keys to switch between day, month and year
6. Set the correct date with the Selector Dial.
7. Con rm by pressing the Smart Key.

E. Order of Cookbook Recipes

To organize recipes alphabetically or numerically in the Cookbook with the Setup Menu:

1. Select “cookbook alphabetic” with the Selector Dial.
2. Con rm by pressing the Smart Key.
3. Use the Selector Dial to select “Yes” to sort alphabetically, **OR** select “No” to sort numerically.
4. Press the Smart Key to con rm the selection.
5. “Please wait” appears in the display. The sorting may take some time.
6. When the sorting is complete, the MINI returns to cooking mode.

F. Default and Memory Settings

NOTES:

- Select whether the default or the memory setting (i.e. the last setting used) for cooking time and temperature appears in the display when a cooking mode (cooking mode) is selected.
- Using the default settings helps prevent mistakes by semi-skilled sta .
- Every time a cooking mode is selected, the settings are stored.
- Memory settings are suitable for cooking several batches one after the other. Time and temperature are set and the cooking mode can be started immediately
- The factory default settings are adjustable.

To select Default or Memory Settings from the Setup Menu:

1. Select “practical settings” with the Selector Dial.
2. Con rm by pressing the Smart Key.
3. To use default settings: select “no” with the Selector Dial and press the Smart Key.
   - The MINI uses default settings.
4. **OR** To change the default settings: Select “yes” with the Selector Dial and press the Smart Key.
5. The display shows a list of the default settings set.
6. Select the default setting to change with the Selector Dial.
7. Use the Scroll RIGHT (arrow) key to space through to the desired number
8. Set the required default setting with the Selector Dial.
9. Use the Scroll LEFT (arrow) key to space back to accept the setting.
10. To change more settings, repeat the procedure above.
11. Press the Smart Key to con rm the new settings.

Factory Default Settings

Cooking Mode	Oven Temperature	Core Temperature	Cooking Time
	212℉	158℉	25 min
	302℉	158℉	70 min
	338℉	158℉	30 min
	275℉	158℉	5 min

Table 10-1

G. Temperature Display

To select temperature display in ℃ or ℉ for temperature in the Setup Menu:

1. Select “temperature in ℃,”
2. Con□rm by pressing the Smart Key.
3. Select “yes” for ℃ and “no” for ℉
4. Con□rm the selection with the Smart Key.
5. The temperature display is set as speci□ed.

H. Network Address

NOTES:

- The Network Address is factory set to “1.”
- Select a di□erent network address for each appliance.
- The network address is required for the use of PC Control, PC-HACCP and the Convotherm by Cleveland Service System.

To set the Network Address from the Setup Menu:

1. Use the Selector Dial to select “Network Address”
2. Con□rm by pressing the Smart Key.
3. The display shows the network address currently set.
4. Use the Selector Dial to select the desired network address (1 - 99)
5. Con□rm by pressing the Smart Key.

I. Language

To select a language from the Setup Menu.

1. Choose, select “Language” with the Selector Dial
2. Con□rm by pressing the Smart Key.
3. The languages available appear in the display.
4. Use the Selector Dial to select the desired language
5. Con□rm by pressing the Smart Key.

TROUBLESHOOTING

A. Error Diagnosis System

- Convotherm by Cleveland MINI Oven-Steamers are equipped with an error diagnosis system.

1. If an error occurs, the system displays an error code and a description of the error.

2. To continue operating, emergency operation is available (see below).

3. The following tables help troubleshoot if errors or malfunctions occur while a MINI Oven-Steamer is operating. The tables show possible causes and their remedies.

4. If the instruction in the “Remedy” column is “Call for Service,” call your service agency or the Service Department at Cleveland Range at 216-481-4900.

⚠WARNING

If the Burner or Electric Heating ON icon and the Cooking Mode Engaged icon are lit, but the electric heater does not start and the fan does not start then remove the MINI from service.

Use of the MINI with these two icons lit can cause injury or equipment damage.

Call your quali□ed Cleveland Range authorized service representative at once.

⚠WARNING

If an error cannot be recti□ed with the aid of these tables, contact your quali□ed Cleveland Range authorized service representative at once; otherwise, injury or equipment damage may result.

B. Error Messages and Remedies

Error	Message on display	Possible cause	Remedy
E01	Not enough water	Water valve closed	Open water valve
		Solenoid valve dirt filter contaminated	Remove and clean filter
		Solenoid valve fault	Call for Service
E02	Connection area temperature too high	Connection area ventilation fault Air supply blocked	Allow MINI to cool, or continue cooking at a lower oven temperature, and call Service
E04	Connection area fan malfunction	Auxiliary fan fault	Call for Service
E11/E32	Excess temperature in oven or oven sensor failure	Excess oven temperature	Call for Service
		Oven sensor fault	Call for Service
E15/E36	Excess temperature of condenser or condenser sensor failure	Water tap closed	Open water tap
		Excess temperature in condenser via hot water connection	Connect appliance to cold water, restart
		Solenoid valve dirt filter contaminated	Remove and clean filter
		Solenoid valve fault	Call for Service
		Condenser sensor fault	Call for Service
E33	Core Temperature Sensor faulty	Core Temperature Sensor faulty	Set cooking mode with time, and call Service
E29	Ground connection of sensor	Temperature sensor fault	Call for Service
E80/E95/E96	ID error / software error / connection fault	Control fault	Call for Service
E82	Working parameter error	Problems during switch between C and F	Check settings in Cookbook or check ℃/F in settings

C. Operating Irregularities not having Error Messages

Error	Possible cause	Remedy
Uneven browning	Fan guard not correctly locked	Lock fan guard correctly
	Nominal oven temperature too high	Select lower temperature and increase cooking time
	Not pre-heated	Always pre-heat MINIs
	Bypass pipe greasy	Clean bypass
	Incorrect accessories, containers	Use suitable accessories and containers
Control elements not illuminated and do not react when switched on	No power connection, external failsafe triggered	Call for Service
Appliance does not react to information entered	Software has hung itself up	Hold down the ON/OFF switch for 5 seconds or disconnect appliance for 5 seconds
Appliance cannot be switched on or off	ON/OFF has been locked for 3 seconds	Try again after 3 seconds
Oven is not lit inside	Oven light faulty	Call for Service
Water sprays from air outlet when door is closed	Steam measuring line blocked	Clean steam measurement line; see “Daily servicing and maintenance”
	Appliance drain blocked	Clean drain

Operating Irregularities not having Error Messages (Continued)

Error	Possible cause	Remedy
Water inside the oven	Drain blocked	Descale
Steam or water running out of base of appliance (condenser).	Drain connection blocked or covered	Remove object
	Drain blocked	Rinse condenser and drain thoroughly, clean/check own drain system
White or black marks inside oven	Incorrect cleaning agent	Use genuine CONVOClean and CONVOCare cleaning agents
	Water hardness too high	See Water Quality Recommendations in Warranty

CHAPTER 12 EMERGENCY OPERATION

- To continue to use your Convotherm by Cleveland MINI Oven-Steamer in the case of an error which cannot be solved immediately, an “Emergency Operation” function is available.
- This allows you to use at least some of the appliance functions despite a malfunction.
- **Call the Service Department at Cleveland Range at 216-481-4900 immediately.**

NOTES:

- Cooking times can be longer.
- Monitor the cooking process and the status of the product carefully.
- Locked modes will not respond to keys being pressed.

If the MINI experiences an error:

- The Signal Tone sounds.
- An error number appears in the display, e.g. “E01.”

A. Instructions for Emergency Operation

1. Press the Start/Stop key to confirm the error.
2. The modes which can be selected are indicated by flashing.
3. Proceed as normal.
4. Select a mode by pressing the corresponding key
5. Set operating information as described under the individual modes.
6. Depending on the error, a limited range of functions (e.g. Temperature) will be available.
7. To start the MINI in Emergency Operation, press the Start/Stop key.
8. When the cooking time has elapsed, press the Start/Stop key.
9. When the error has been rectified, the appliance automatically switches back to normal operation:
   a. The error number will no longer be displayed.
   b. The back-lighting / function display of the mode keys will not flash.
   c. Keys will react to being pressed as normal.

B. Emergency Operation Methods

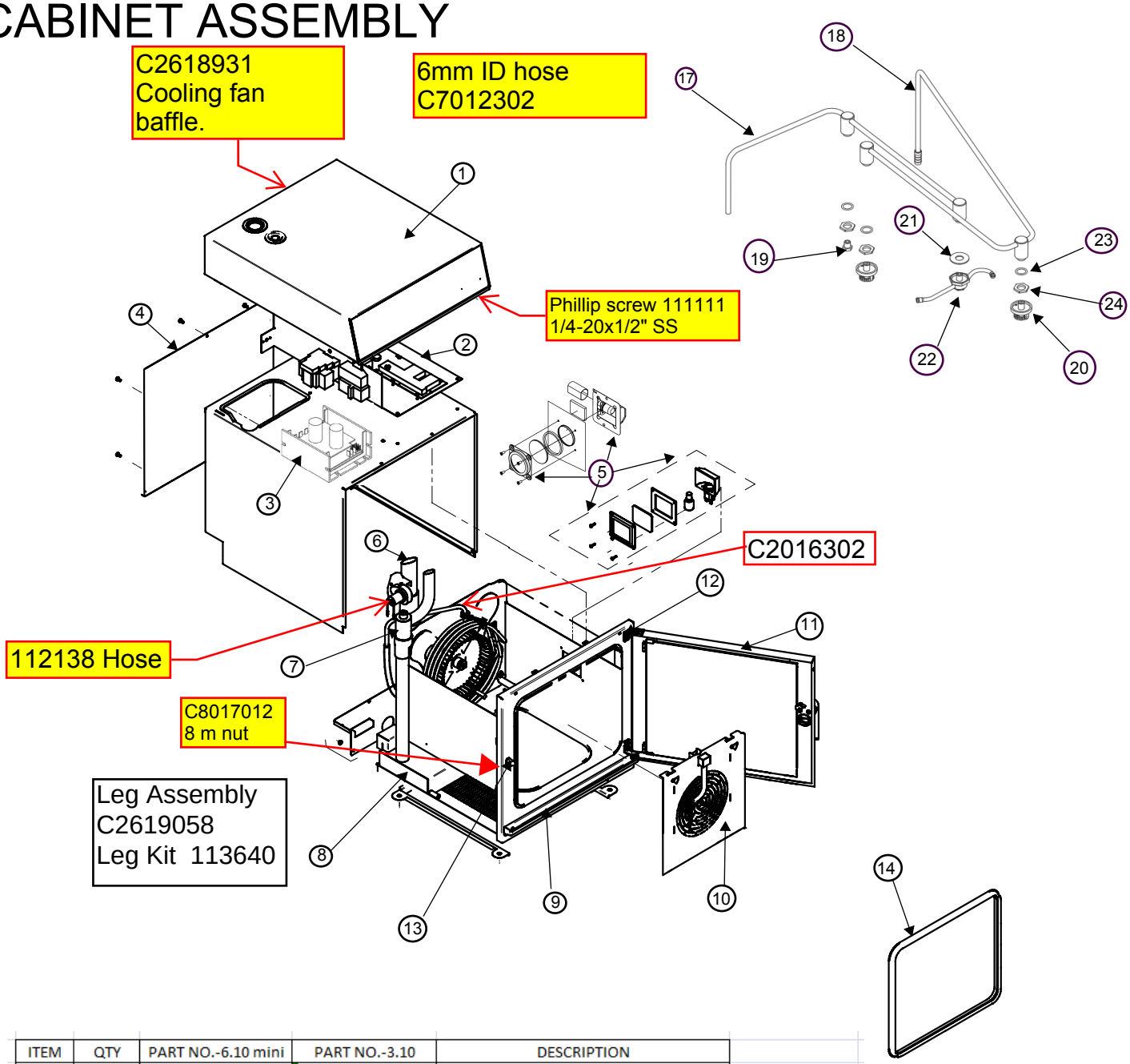
X: Operation possible
–: Operation not possible

Error	Message on display	OES	Steam	Combi	Hot Air	Retherm	Cook & Hold	Delta-T
E01	Not enough water	X	--	--	up to 356°F	--	X	X
E02	Connection area temp. too high	X	X	up to 284°F	up to 284°F	up to 284°F	up to 284°F	up to 284°F
E04	Connection area fan malfunction	X	X	up to 284°F	up to 284°F	up to 284°F	up to 284°F	up to 284°F
E11	Excess oven temperature	--	--	--	--	--	--	--
E15	Excess temperature of condenser	X	--	--	up to 356°F	--	X	X
E33	Core temp. sensor faulty	X	X	X	X	X	X	X
E36	Condenser sensor failure	X	X (2)	up to 356°F (2)	up to 356°F (2)	up to 356°F (2)	X (2)	X (2)
E 29	Error in ground connection	--	--	--	--	--	--	--
E80	ID error	--	--	--	--	--	--	--
E81	Program memory error	X	X	X	X	X	X	X
E82	Working parameter error	X	X	X	X	X	X	X
E83	Algo. error	X	X	X	X	X	X	X
E89	I2C error	X	X	X	X	X	X	X

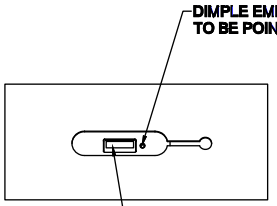
NOTES:

1) Cooking time will be much longer, dishes in upper levels will be ready first
2) Injection of water into condenser constantly activated (higher water consumption)
3) Errors E23 and E26 simultaneously, steam generator is not pre-heated

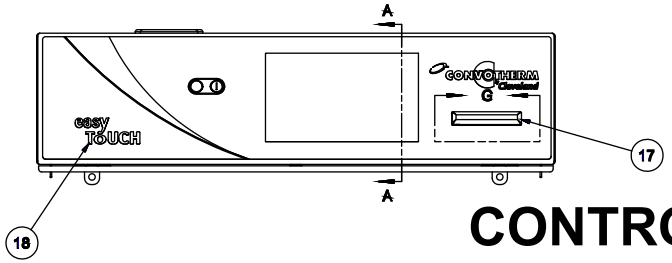
CABINET ASSEMBLY

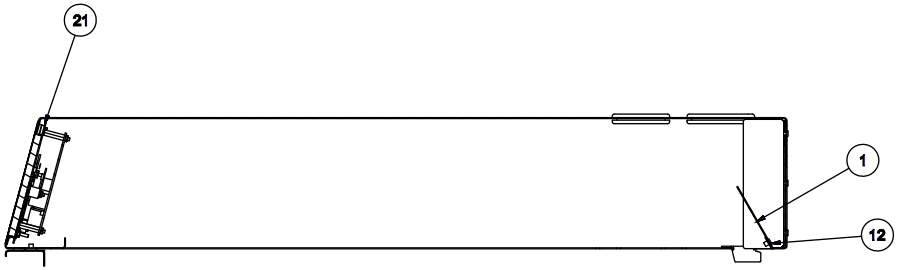


ITEM	QTY	PART NO.-6.10 mini	PART NO.-3.10	DESCRIPTION	
1	1	C2126273	113324	CONTROL PANEL HOUSING EASY TOUCH	
1	1	C2123621	112760	CONTROL PANEL HOUSING STANDARD	
2	1	C5118285	C5118285	ELECTRICAL COMPONENT PANEL	
3	1	300770	300770	A.C. DRIVE	
4	1	C2118374	C2118374	REAR SHEETING	
5	1	C2625905	C2614841	LIGHT ASSEMBLY	
6	1	C2016300	C2016300	HUMIDITY CONTROL ASSEMBLY	
7	1	C2016259	C2016259	CONDENSER BOX VENT	
8	1	C2012155	C2012150	CONDENSER BOX	
9	1	C2018008	C2018008	DRIP TRAY	
10	1	113285	C2219074	INTAKE PANEL	
11	1	C2528060	C2518350	DOOR ASSEMBLY, RH	
11	1	C2528062	NA	DOOR ASSEMBLY, LH	
12	2	C2017108/C2017125	C2524048	RH DOOR HINGE UPPER/LOWER	
13	1	C6012032	C2518778	DOOR CATCH	
14	1	C7011060	C7011060	GASKET	
15	1	113376	112748	PAN RACK ASSY LEFT	NOT SHOWN
16	1	113374	112747	PAN RACK ASSY RIGHT	NOT SHOWN
17	1	113288	113288	CLEANING CHEMICAL PIPE	
18	1	113290	113290	RINSE WATER PIPE	
19	1	C6005412	C6005412	NOZZLE	
20	2	C2611010	C2611010	RINSE NOZZLE	
21	1	C2628747	C2628747	WASHER	
22	1	C2625800	C2625800	WASH ARM ASSY	
23	3	C6005055	C6005055	GASKET	
24	4	C6005409	C6005409	NUT	

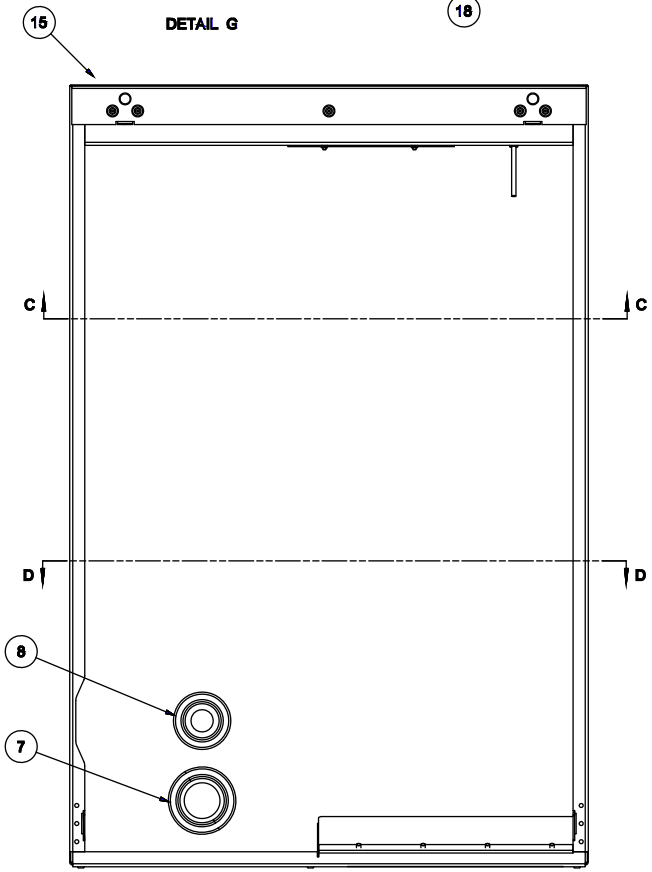


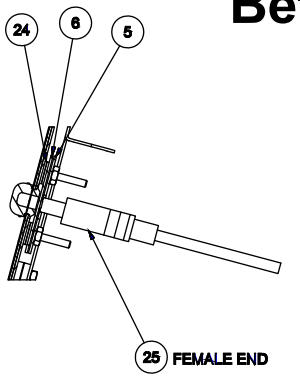
DETAIL G



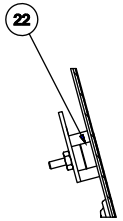


CONTROL PANEL ASSEMBLY EASY TOUCH
Before S/N 1110230000900



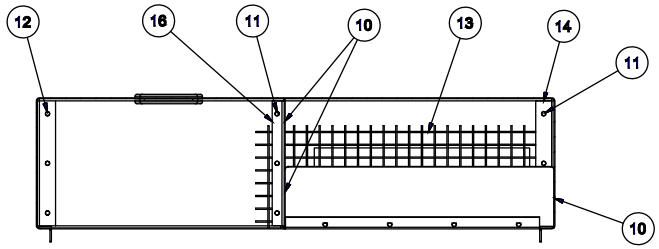


SECTION E-E

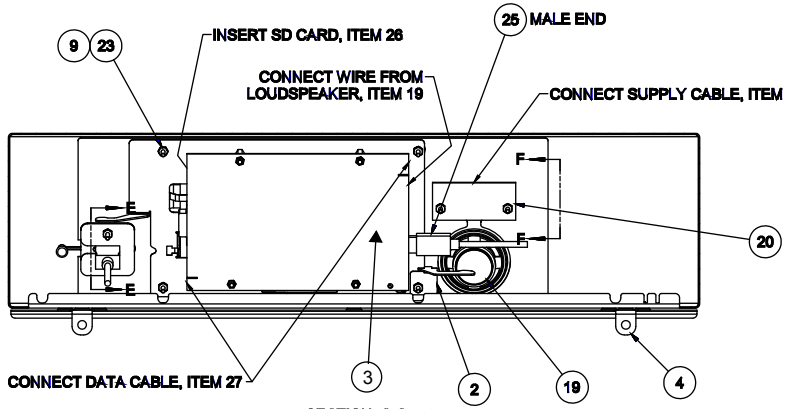


SECTION F-F

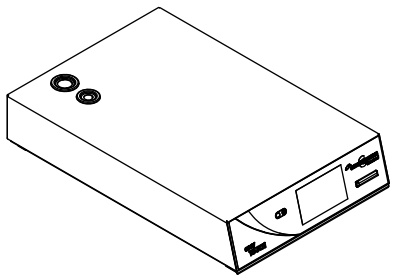
NOT SHOWN	28	1	C5019323	SUPPLY CABLE, 12V
NOT SHOWN	27	1	C5019322	DATA CABLE
NOT SHOWN	26	1	300694	SD CARD, 2GB, SANDISK P/N SDSDB-2048-A11
	25	2	C5019333	CABLE, USB 2.0, MALE X FEMALE, 600mm LONG
	24	4	C8005015	WASHER 3.2 A2 DIN 9021 P3
	23	8	112478	NUT, #4-40, SST
	22	2	C8019032	SPACER, ON-OFF SWITCH, 7.7mm LONG
	21	4	C8019036	SPACER, TOUCHSCREEN, 5.1mm LONG
	20	1	C5019326	SWITCH, MAIN
	19	1	C5019327	LOUDSPEAKER ASSEMBLY
	18	1	C8019033	LABEL, CTRL PNL, EASYTOUCH
	17	1	C8016521	PLUG, USB, TOUCHSCREEN
	16	1	112795	PLATE, AIR ROUTING,TOUCHSCREEN, 3.10
	15	1	C2126278	WELDMENT, CONTROL PANEL HOUSING, TOUCHSCREEN, 6.10MINI
	14	1	112875	RETAINER, GUARD, CONTROL PANEL HOUSING, TOUCH SCREEN, 6.08
	13	1	112512	GUARD, REAR, TOP SHEETING & CONTROL PANEL HOUSING, 6.08
	12	12	18357	RIVET, FLUSH BREAK, 0.125 DIA, 0.126/0.187 GRIP, SST
	11	6	18351	RIVET, FLUSH BREAK, 0.125 DIA, 0.188/0.250 GRIP, SST
	10	A/R	00933	SEALANT, RTV, CLEAR
	9	A/R	104146	LOCTITE, PURPLE, THREADLOCKER #222
	8	1	C8015407	DIAPHRAGM GROMMET, Ø50 mm, (Ø30-35), 6.08
	7	1	C8005048	DIAPHRAGM GROMMET Ø 60 mm (DG 48) P3
	6	1	C2124898	PLATE, USB SOCKET, FPL ET P3
	5	1	C2124899	RETAINER, USB SOCKET, FPL ET P3
	4	1	C2119327	BAFFLE, STEAM, 6.08
	3	1	FKC2128695	CONTROLLER, TOUCHSCREEN ASM., COMBI
	2	1	C2128697	PLATE, RETAINING, SPEAKER, TOUCHSCREEN, MINI
	1	1	C2118372	PLATE, GUIDE, 6.08
ITEM	QTY	PART NO.		DESCRIPTION

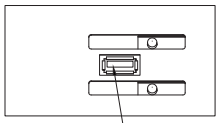


SECTION D-D



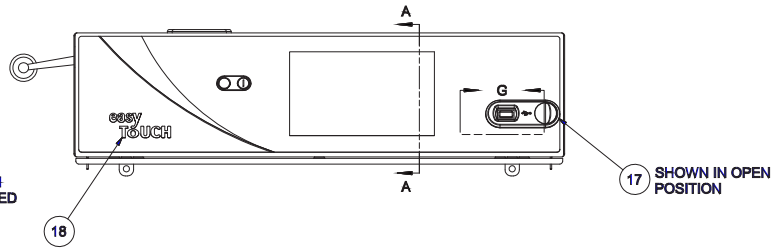
SECTION C-C

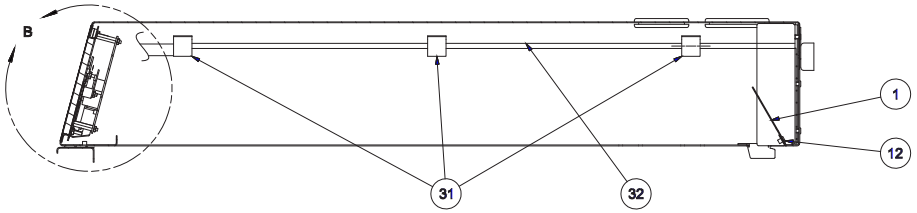




ITEM 25, P/N C5019333 WITH CONTACT TONGUE MOUNTED TO THE TOP

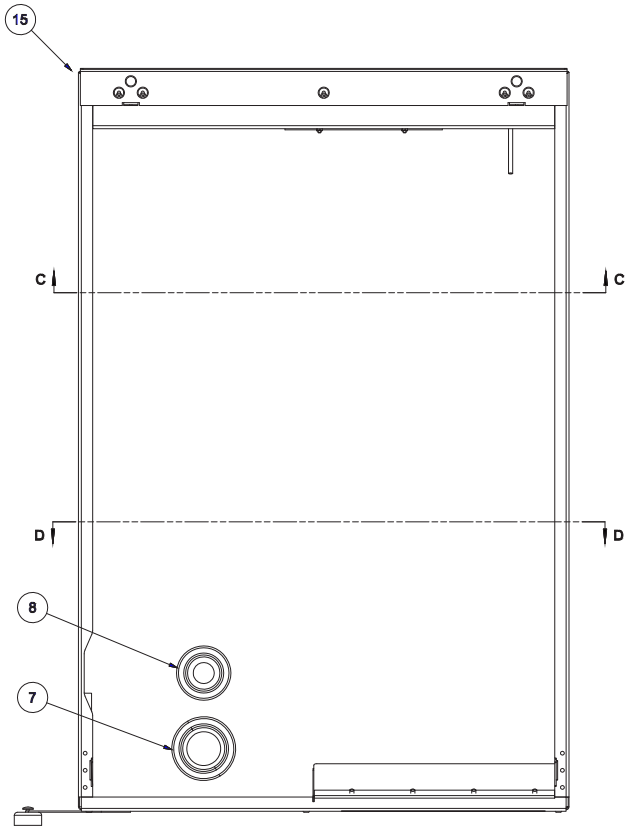
DETAIL G

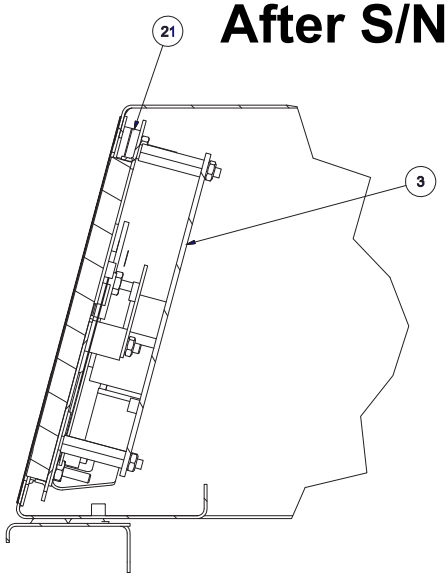




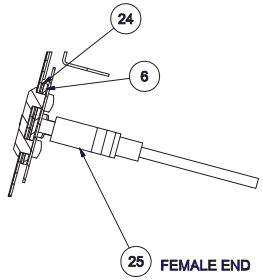
SECTION A-A

CONTROL PANEL ASSEMBLY EASY TOUCH
After S/N 1110230000900

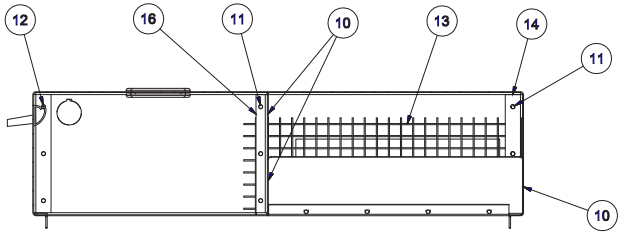




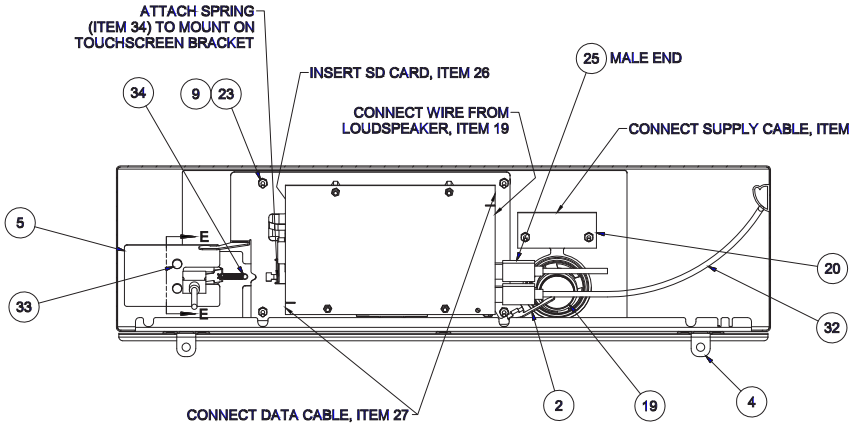
DETAIL B



SECTION E-E



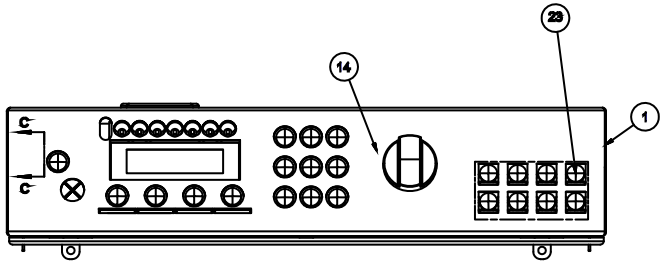
SECTION D-D

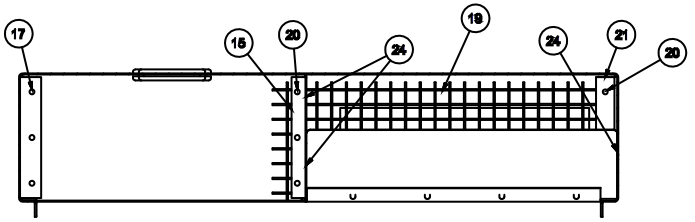


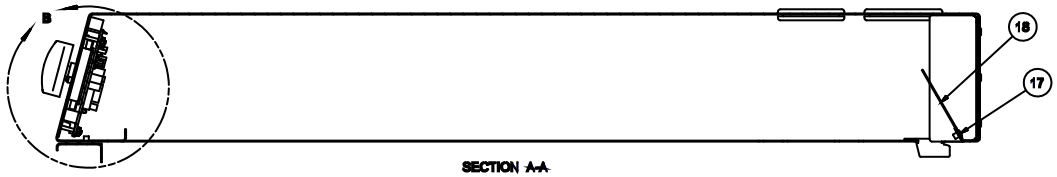
SECTION C-C

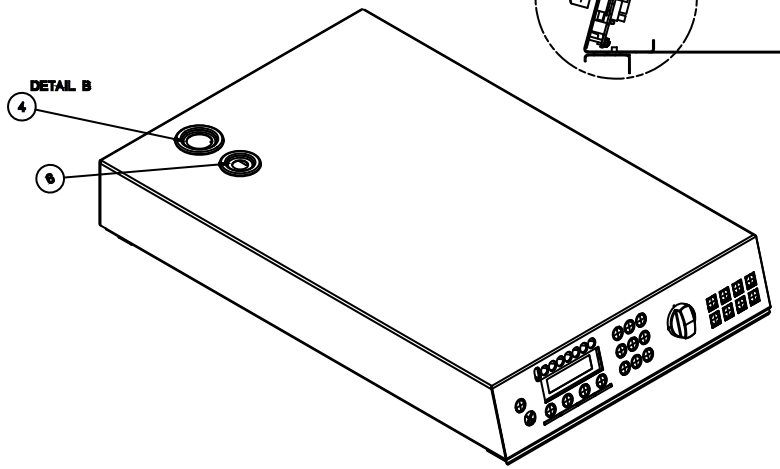
34	1	C8015058	SPRING, SLIDER, USB PORT
33	2	C8012006	SCREW, PHSMS, 3.9 X 6.5, TYPE A, SST
32	1	300836	ETHERNET CABLE, CAT5E 3FT, YLW
31	3	234321	CLIP, MOUNTING; WIRE/CABLE
30	1	300834	BULKHEAD PASS-THROUGH RECEPTACLE, ETHERNET
29	1	300835	SEALING CAP, ETHERNET COUPLING
28	1	C5019323	SUPPLY CABLE, 12V
27	1	C5019322	DATA CABLE
26	1	300694	SD CARD, 2GB, SANDISK P/N SDSDB-2048-A11
25	2	C5019333	CABLE, USB 2.0, MALE X FEMALE, 600mm LONG
24	1	C2126258	USB - SLIDE WATER DEFLECTOR
23	6	112478	NUT, #4-40, SST
21	4	C8019038	SPACER, TOUCHSCREEN, 5.1mm LONG
20	1	C5019328	SWITCH, MAIN
19	1	C5019327	LOUDSPEAKER ASSEMBLY
18	1	C8019033	LABEL, CTRL PNL, EASYTOUCH,
17	1	C8011043	COVER, SIDE, USB PORT
16	1	112795	PLATE, AIR ROUTING,TOUCHSCREEN, 3.10
15	1	C2128383	WELDMENT, CONTROL PANEL HOUSING, TOUCHSCREEN, SLIDE USB, 6.10MINI
14	1	112875	RETAINER, GUARD, CONTROL PANEL HOUSING, TOUCH SCREEN, 6.08
13	1	112512	GUARD, REAR, TOP SHEETING & CONTROL PANEL HOUSING, 6.08
12	12	18357	RIVET, FLUSH BREAK, 0.125 DIA, 0.126/0.187 GRIP, SST
11	6	18351	RIVET, FLUSH BREAK, 0.125 DIA, 0.188/0.250 GRIP, SST
10	A/R	00933	SEALANT, RTV, CLEAR
9	A/R	104146	LOCTITE, PURPLE, THREADLOCKER #222
8	1	C8015407	DIAPHRAGM GROMMET, Ø50 mm, (Ø30-35), 6.08
7	1	C8005048	DIAPHRAGM GROMMET Ø 60 mm (DG 48) P3
6	1	C2126257	USB - SLIDE CLIP SPACER - MINI
5	1	C2126721	USB - PROTECTION PLATE
4	1	C2119327	BAFFLE, STEAM, 6.08
3	1	FKC2128695	CONTROLLER, TOUCHSCREEN ASM., COMBI
2	1	C2126697	PLATE, RETAINING, SPEAKER, TOUCHSCREEN, MINI
1	1	C2118372	PLATE, GUIDE, 6.08
ITEM	QTY	PART NO.	DESCRIPTION

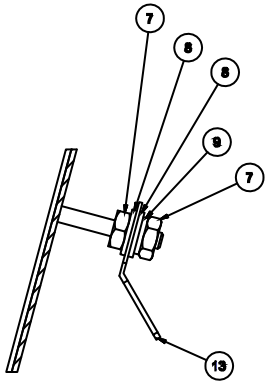
NOT SHOWN
NOT SHOWN
NOT SHOWN

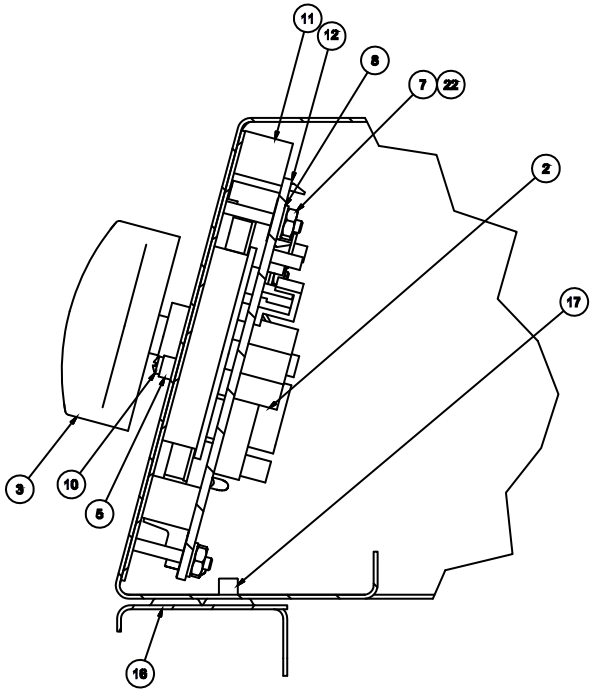








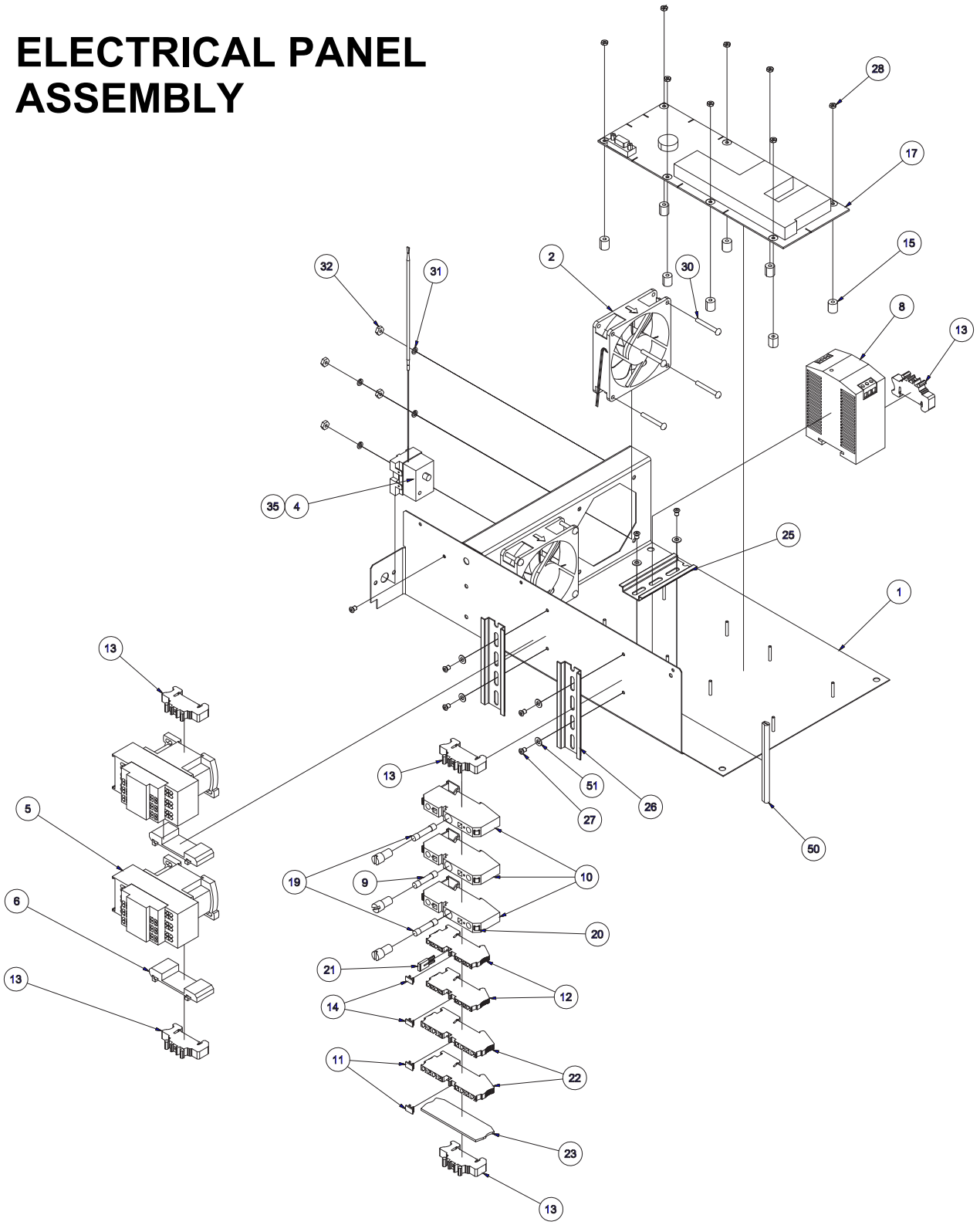


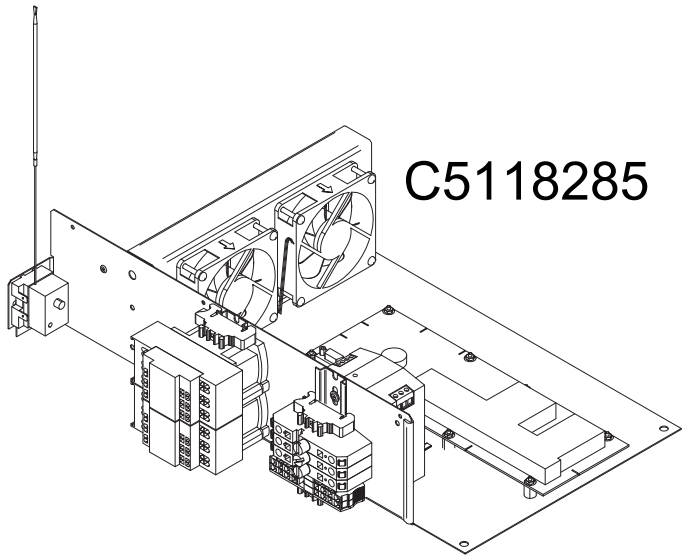


STANDARD CONTROL PANEL ASSEMBLY

ITEM	QTY	PART NO.	DESCRIPTION
25	1	300533	CABLE ASSEMBLY, DB9 M/M, 6FT, STRAIGHT THRU QVS#CC316-06
24	A/R	00933	SEALANT, RTV, CLEAR
23	A/R	C6009112	LABEL, SHIM, PRESS & GO
22	A/R	C7004013	SCREW LOCK VARNISH, P2/P3
21	1	112641	RETAINER, GUARD, TOP SHEETING & CONTROL PANEL HOUSING, 6.08
20	6	18351	RIVET, FLUSH BREAK, 0.125 DIA, 0.188/0.250 GRIP, SST
19	1	112512	GUARD, REAR, TOP SHEETING & CONTROL PANEL HOUSING, 6.08
18	1	C2118372	PLATE, GUIDE, 6.08
17	12	18357	RIVET, FLUSH BREAK, 0.125 DIA, 0.063/0.125 GRIP, SST
16	1	C2119327	BAFFLE, STEAM, 6.08
15	1	C2118371	PLATE, AIR ROUTING, 6.08
14	1	C6019050	LABEL, CONTROL PANEL, 6.08
13	1	20323	RING TO MALE TAB TERMINAL
12	1	C5019150	CONTROLLER, 5020, OPERATING MODULE, BM, 6.06/6.08
11	9	C8009030	SPACER, CONTROL PANEL
10	2	C8007013	SLOTTED PAN-HEAD TAPPING SCREW 2.2 X 13 A2 P3
9	1	112513	WASHER, LOCK, SPLIT RING, #4, SST
8	11	112479	WASHER, #4, SST
7	11	112478	NUT, #4-40, SST
6	1	C6015407	DIAPHRAGM GROMMET, Ø50 mm, (Ø30-35), 6.08
5	2	C6005270	SPACER, CONTROL KNOB STOP
4	1	C6005048	DIAPHRAGM GROMMET Ø 60 mm (DG 48) P3
3	1	C5009314	KNOB, SELECTOR, COMBI
2	1	C5009313	LATCH ROCKER P2
1	1	112761	WELDMENT, TOP SHEETING & CONTROL PANEL HOUSING, 3.10

ELECTRICAL PANEL ASSEMBLY

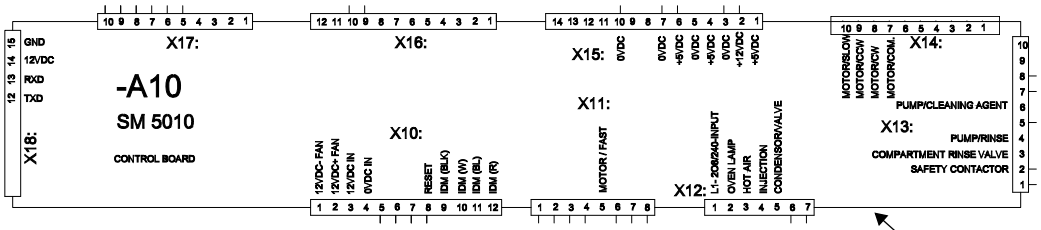


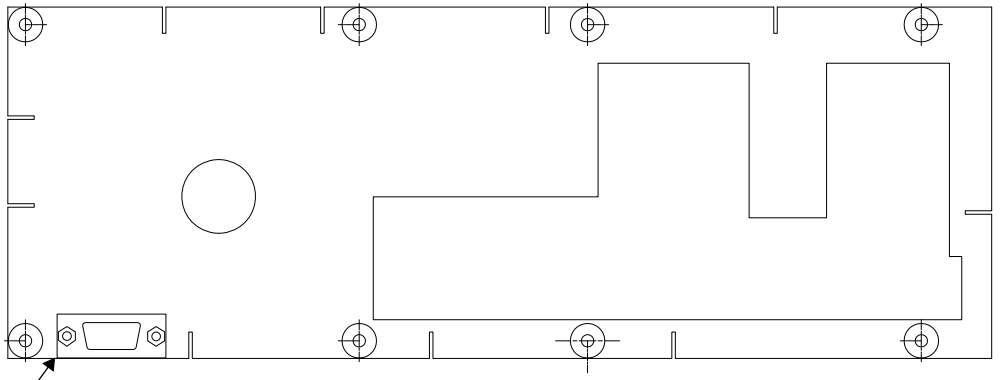


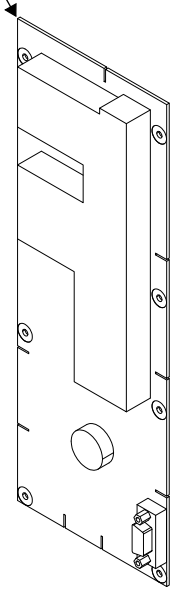
C5118285

ITEM	QTY	PART NO.	DESCRIPTION
51	6	101336	WASHER, FLAT, #8, SST
50	1	C700106604000	EDGE PROTECTOR WITH METAL CORE - CUT LENGTH 4.000"
35	1	C5001042	NUT, MOUNTING, HI-LIMIT
32	8	14598	NUT, HEX, 8-32, MS PLTD
31	8	102641	8-32 LOCK WASHER
30	8	19150	SCREW, RD HD SLOTTED 8-32 X 1-1/4, ZINC PLTD.
28	8	112478	NUT, #4-40, SST
27	7	18357	RIVET, FLUSH BREAK, 0.125 DIA, 0.126/0.187 GRIP, SST
26	2	112298	DIN RAIL 4.375"
25	1	111603	DIN RAIL 3.25"
24	-	-	-
23	1	C4014011	COVER, FOUR-WIRE
22	2	C4014006	TERMINAL BLOCK, CONDUCTOR, SPRING-LOADED
21	1	C4014002	JUMPER 2-PIN
20	6	C4014039	LABEL BLANK, TERMINAL BLOCK, ZBF6
19	2	300752	FUSE, MDA-3
17	1	C5019100	CONTROL BOARD SM 5010
16	-	-	-
15	8	C8009030	SPACER, CONTROL PANEL
14	2	C4014032	SERRATED COVER STRIP,PLAIN ZB5
13	5	C4014000	SNAP-ON END BRACKET
12	2	C4014010	TERMINAL, SPRING LOADED, FOUR WIRE, 2.5 MM2
11	2	C4014044	LABEL, BLANK, TERMINAL BLOCK, ZB6
10	3	C4014037	DINRAIL MOUNTED FUSEHOLDER (6.3X32)
9	1	300418	FUSE MDA-1
8	1	300350	POWER SUPPLY (12V)
7	-	-	-
6	2	C4011004	RC FILTER, CONTACTOR
5	2	C4011001	CONTACTOR, 32A SPRING LOADED
4	1	C5001041	SAFETY TEMPERATURE LIMITER, 340°C
3	-	-	-
2	2	C5018052	FAN, COMPONENT COOLING, 6.08
1	1	C5119296	STUD INSERTION, ELECTRICAL COMPONENT PANEL, 6.08

CONTROL RELAY BOARD

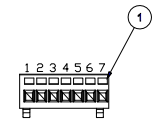






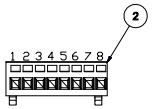
6

CONNECTOR VIEWS



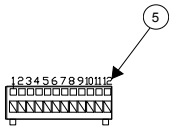
WIRE INSERTION VIEW

A10:X12



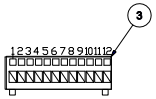
WIRE INSERTION VIEW

A10:X11



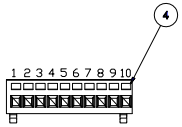
WIRE INSERTION VIEW

A10:X16



WIRE INSERTION VIEW

A10:X10,
A10:X15

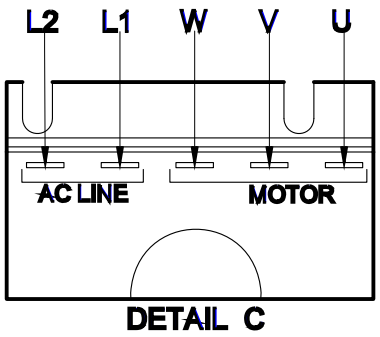


WIRE INSERTION VIEW

A10:X13

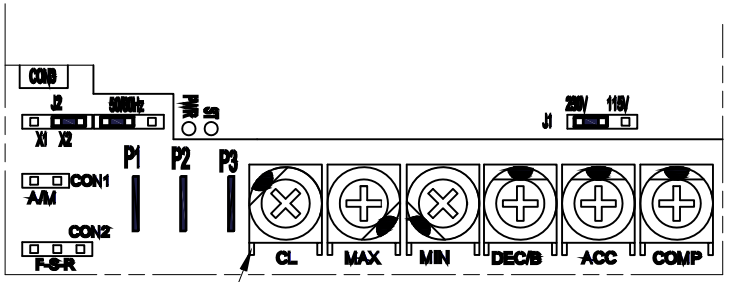
ITEM	QTY	PART NO.	DESCRIPTION
1	1	C5012001	7 PIN CONNECTOR
2	1	C5012002	8 PIN CONNECTOR
3	1	C5012003	12 PIN CONNECTOR
4	1	C5012094	10 PIN CONNECTOR
5	1	C5012004	12 PIN CONNECTOR
6	1	C5019100	CONTROL BOARD

AC DRIVE BOARD

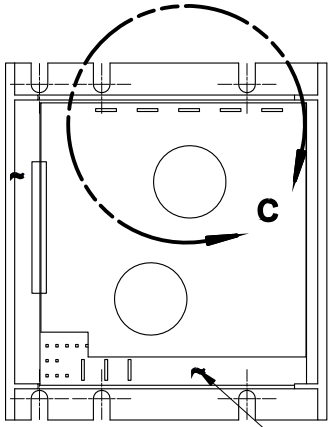


DETAIL C

TRIM POTS ARE TO BE SET AS SHOWN



VIEW A
JUMPERS AND
TRIMPOTS



MODEL 21D
CURRENT LIMIT (CL)
TRIMPOT POSITION

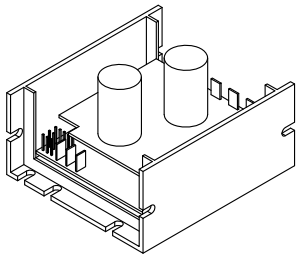
SEE VIEW A

TABLE 4 – DRIVE OPERATING CONDITION & STATUS LED INDICATOR

Drive Operating Condition	Flash Rate[1] and LED Color
Normal Operation	Slow Flash Green
Overload (120% – 160% Full Load)	Steady Red[2]
I^2t (Drive Timed Out)	Quick Flash Red
Short Circuit	Slow Flash Red
Undervoltage	Quick Flash Red / Yellow[3]
Overvoltage	Slow Flash Red / Yellow[3]
Stop	Steady Yellow

SPECIFICATION:

ITEM: AC DRIVE
INPUT : 115/230 VAC, 50/60Hz, 1Ø
OUTPUT: 0-230 VAC, 0-50/60 HZ, 3Ø
RATED OUTPUT CURRENT: 1 AMP
OPERATING TEMPERATURE: 0°C TO 60°C
REVISION: 19/1.23



CLEVELAND RANGE, LLC
1333 East 179th St., Cleveland, Ohio 44110-2574

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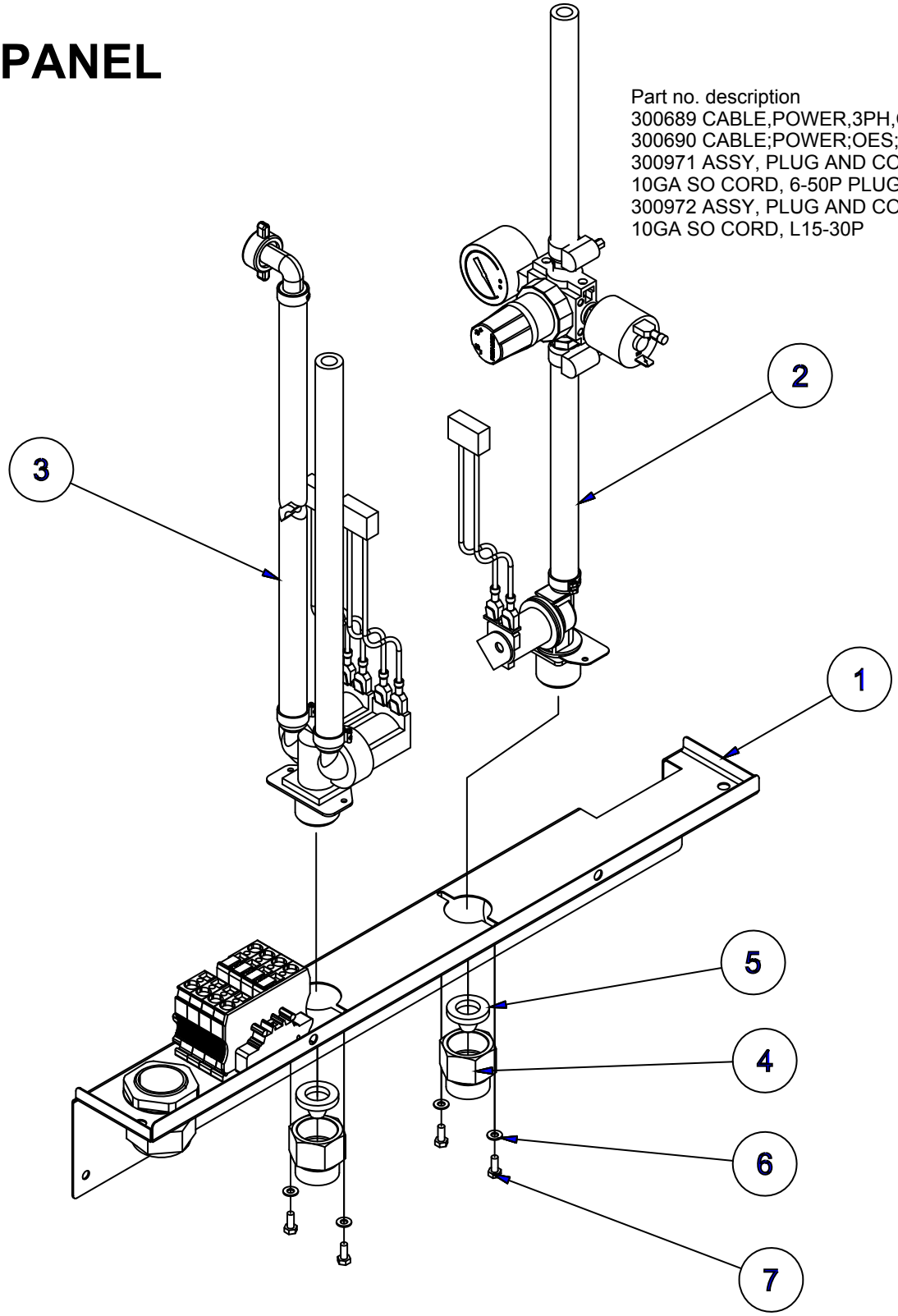
TOLERANCES (UNLESS OTHERWISE NOTED)	DO NOT SCALE PRINTED DRAWING	DRAWN BY	DATE
DECIMAL ±0.030		IG	2/9/2010
ANGULAR ±1°	SIZE B	DRAWING NO. 300770	SHEET 1 OF 1 — REV A

TITLE: A.C. MOTOR DRIVE, 3 PH, 230V, 1A OUTPUT

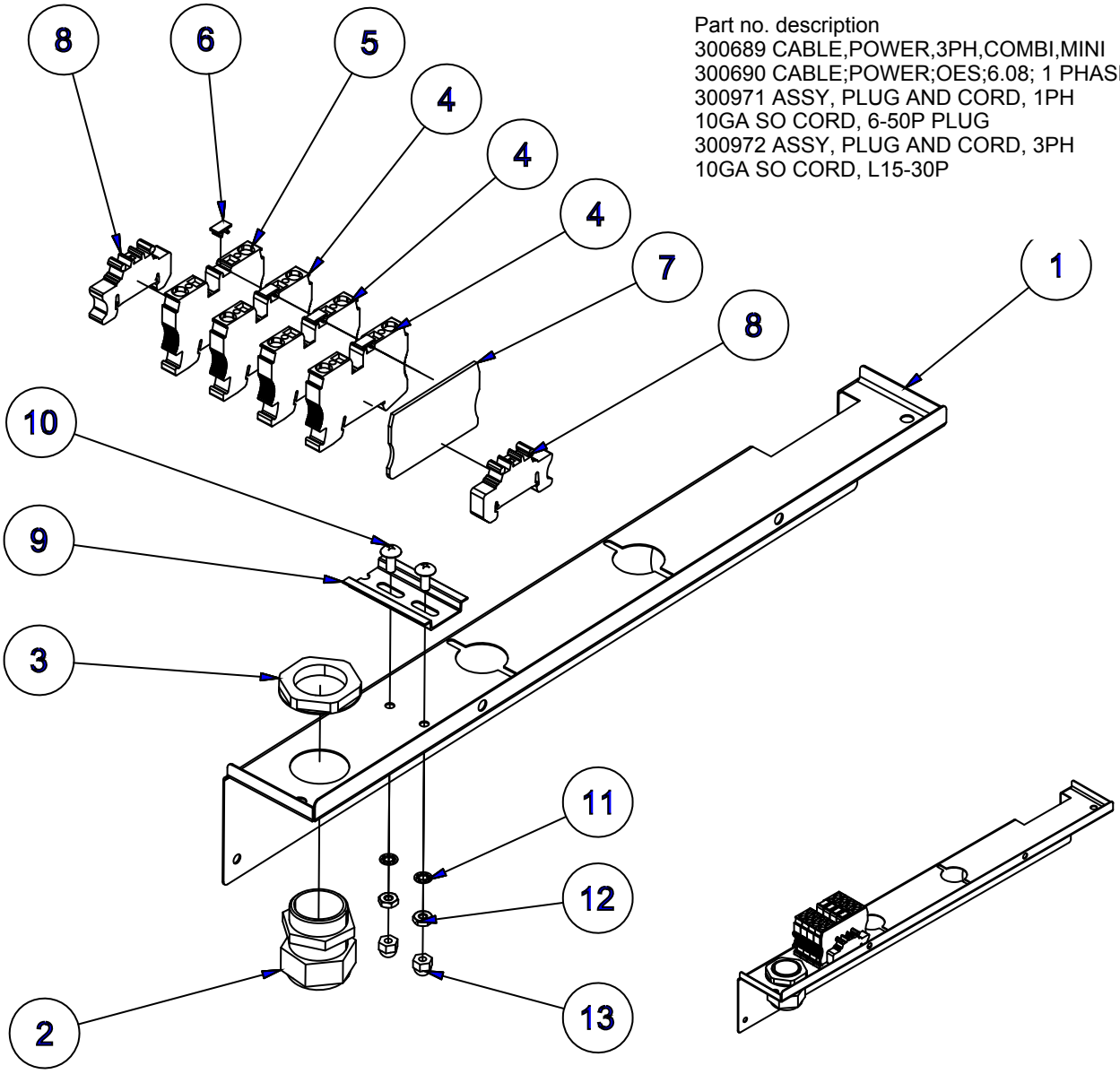
BACK PANEL

Part no. description
300689 CABLE,POWER,3PH,COMBI,MINI
300690 CABLE;POWER;OES;6.08; 1 PHASE
300971 ASSY, PLUG AND CORD, 1PH
10GA SO CORD, 6-50P PLUG
300972 ASSY, PLUG AND CORD, 3PH
10GA SO CORD, L15-30P



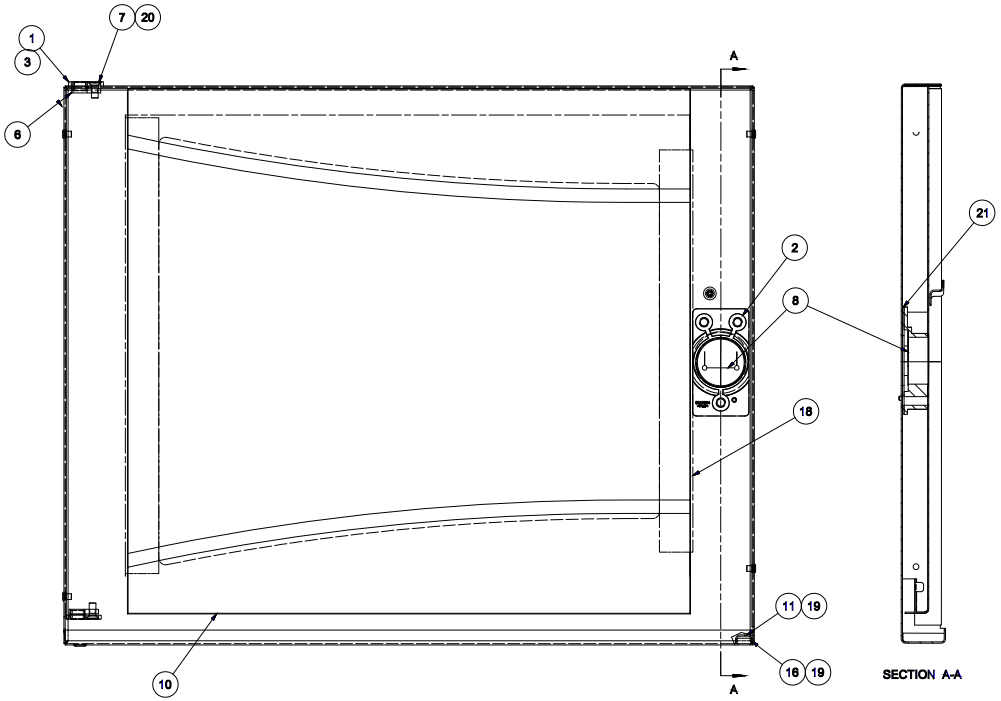
ITEM	QTY	PART NO.	DESCRIPTION
7	4	C8013004	SCREW, M4x0.7x10, HEX HEAD, SST
6	4	C8005021	WASHER, FLAT, 0.169 ID x 0.346 OD x 0.031 THK, SST
5	2	110987	STRAINER, FILTER WASHER, GARDEN HOSE INLET
4	2	111538	ADAPTER, G 3/4 FEMALE X 3/4-11.5 NH (GHT) MALE, BRASS
3	1	113537	ASSEMBLY, WATER VALVE, DOUBLE, 6.10 MINI
2	1	113536	ASSEMBLY, WATER VALVE, SINGLE, 6.10 MINI
1	1	113534	ASSEMBLY, UTILITY CONNECTION BRACKET, MINI COMBI

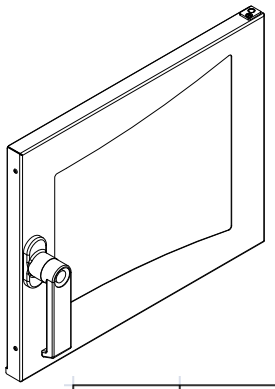
Part no. description
300689 CABLE,POWER,3PH,COMBI,MINI
300690 CABLE;POWER;OES;6.08; 1 PHASE
300971 ASSY, PLUG AND CORD, 1PH
10GA SO CORD, 6-50P PLUG
300972 ASSY, PLUG AND CORD, 3PH
10GA SO CORD, L15-30P

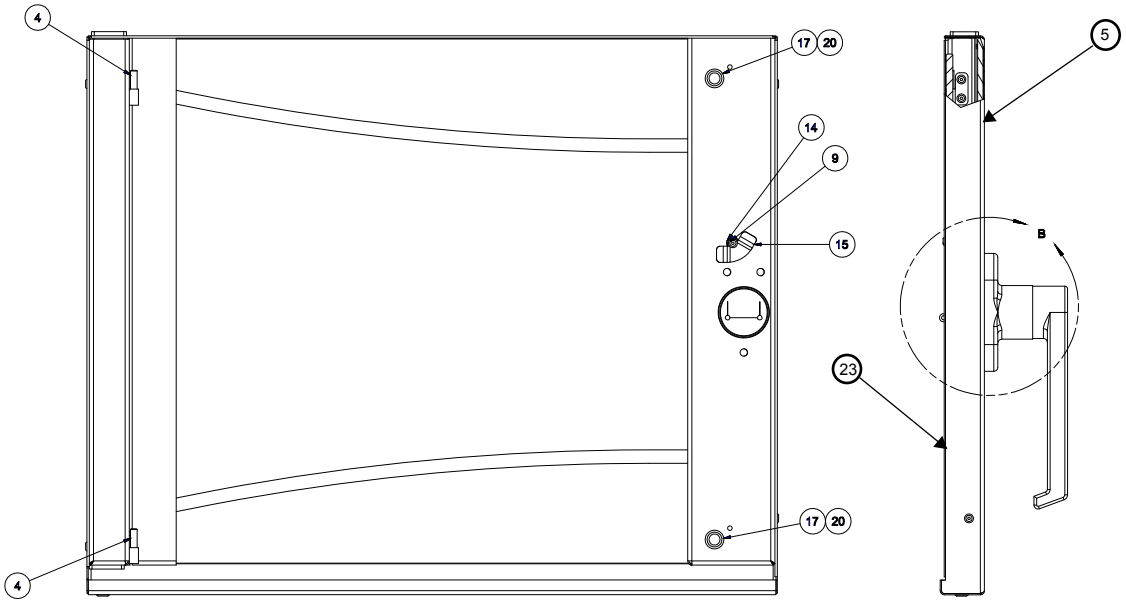


ITEM	QTY	PART NO.	DESCRIPTION
13	2	14679	NUT, #10-24 ACORN, SST
12	2	14659	NUT, HEX, #10-24, SST
11	2	23114	WASHER, LOCK, INTRNL. TOOTH #10 TYPE A OR B, SST
10	2	101231	SCREW, 10-24 X 0.500 SST, PHILLIPS TRUSS HEAD
9	1	112299	DIN RAIL, 2.375" LG
7	1	C4014019	COVER 10 MM2
8	2	C4014000	SNAP-ON END BRACKET
6	4	C4014044	LABEL, BLANK, TERMINAL BLOCK, ZB6
5	1	C4014015	TERMINAL BLOCK, GROUND, SPRING CAGE, 2.5 mm2
4	3	C4014022	TERMINAL BLOCK, SPRING CAGE, 2.5 mm2
3	1	C5006064	LOCKNUT, STRAIN RELIEF, M32 X 1.5
2	1	C5006063	CONNECTOR, CABLE, STRAIN RELIEF, LIQUID TIGHT, M32 x 1.5, 0.433" - 0.827" GRIP RANGE
1	1	113535	BRACKET, UTILITY CONNECTION, MINI COMBI

OES 3.10 DOOR ASSEMBLY

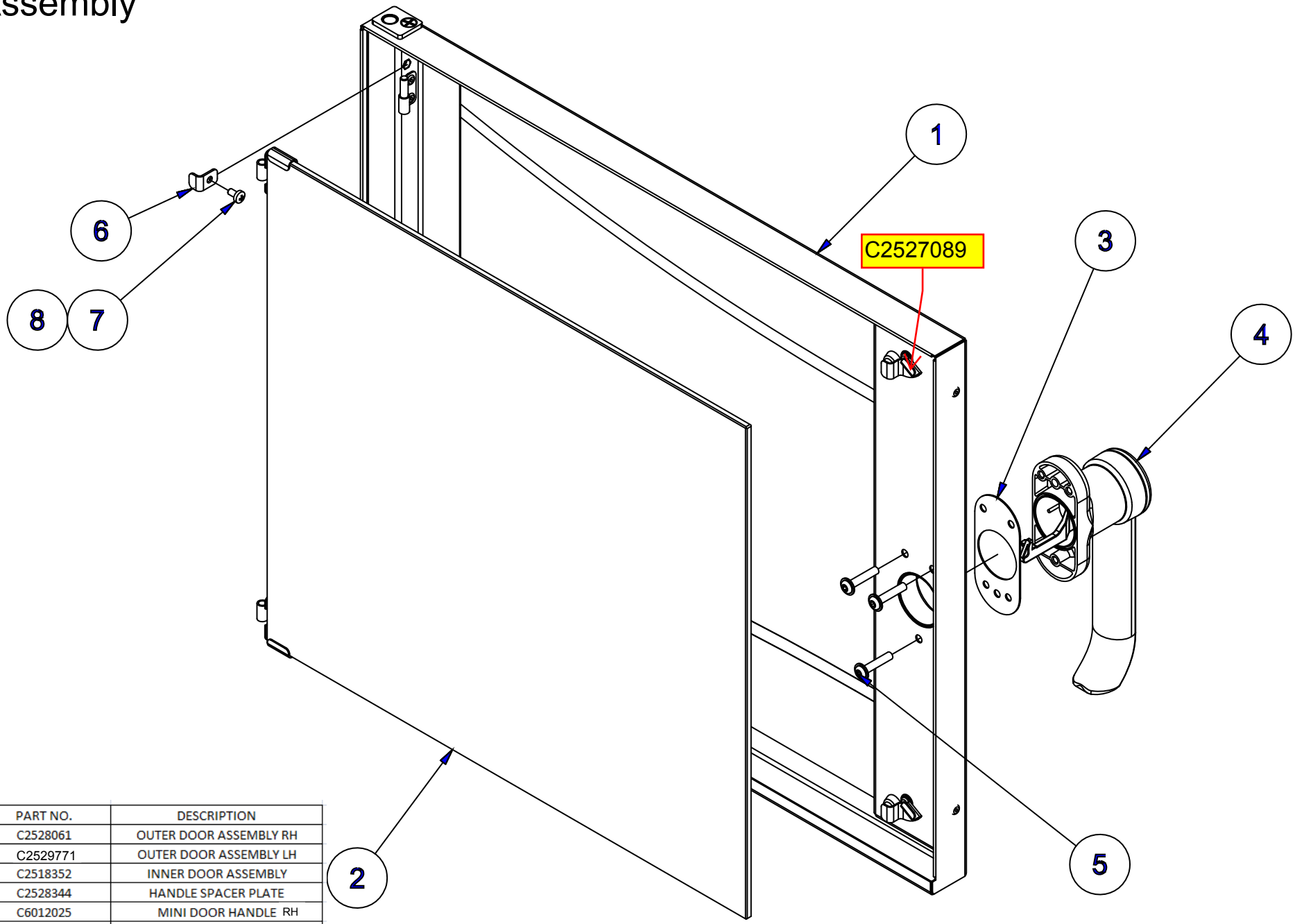




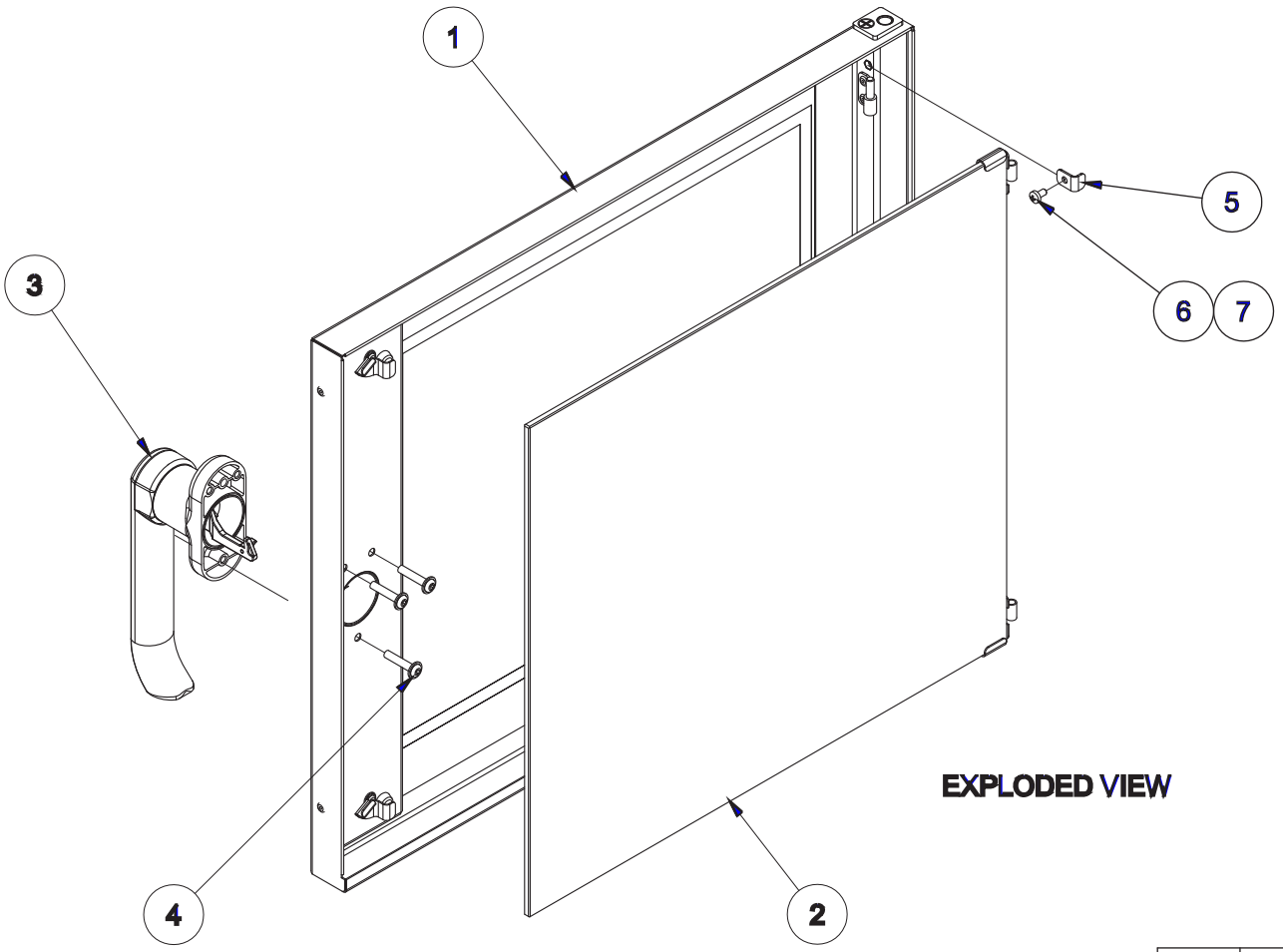


ITEM	QTY	PART NO.	DESCRIPTION
1	1	C2017102	TOP HINGE BUSHING
2	1	C6012054	DOOR HANDLE SUPPORT
3	1	C2017100	BOTTOM HINGE BUSHING
4	2	C2017105	INNER DOOR LOWER HINGE
5	1	C2518351	OUTER DOOR ASSEMBLY
6	2	C2017104	HINGE PLATE INSERT
7	2	C8002035	COUNTERSUNK SCREW
8	1	C6018050	DOOR HANDLE COVER
9	9	18357	RIVET
10	1	C6018050	OUTER DOOR GLASS
11	1	C2518493	DOOR MAGNET COVER
14	1	101336	FLAT WASHER
15	1	C2527089	INTERNAL ROTARY DOOR CATCH
16	1	C5003081	DOOR MAGNET
17	2	C2526390	DOOR STOP (SCREW IN)
18	1	C7004030	ADHESIVE TAPE
19	1	C7004058	PACTAN MOUNTING MATERIAL
20	1	C7004012	LOCTITE
21	1	113058	DOOR HANDLE SPACER
23	1	C2518352	INNER DOOR ASSEMBLY

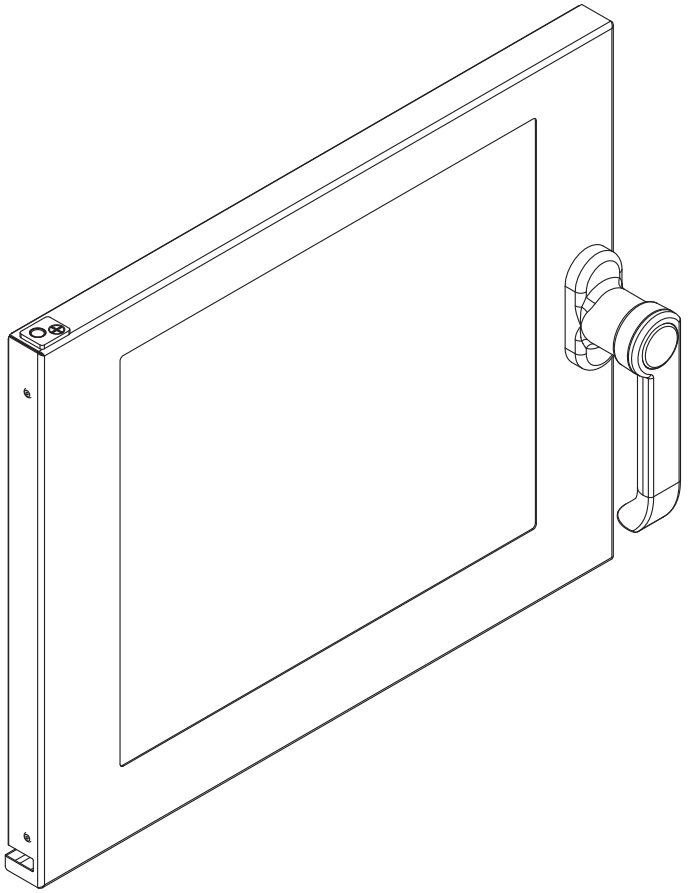
OES 6.10 Mini R H
Door Assembly



ITEM	QTY	PART NO.	DESCRIPTION
1	1	C2528061	OUTER DOOR ASSEMBLY RH
1	1	C2529771	OUTER DOOR ASSEMBLY LH
2	1	C2518352	INNER DOOR ASSEMBLY
3	1	C2528344	HANDLE SPACER PLATE
4	1	C6012025	MINI DOOR HANDLE RH
5	3	C8013082	SCREW M5 X 25
6	1	113495	INNER DOOR RETAINER CLIP
7	1	107507	LOCTITE 242



EXPLODED VIEW

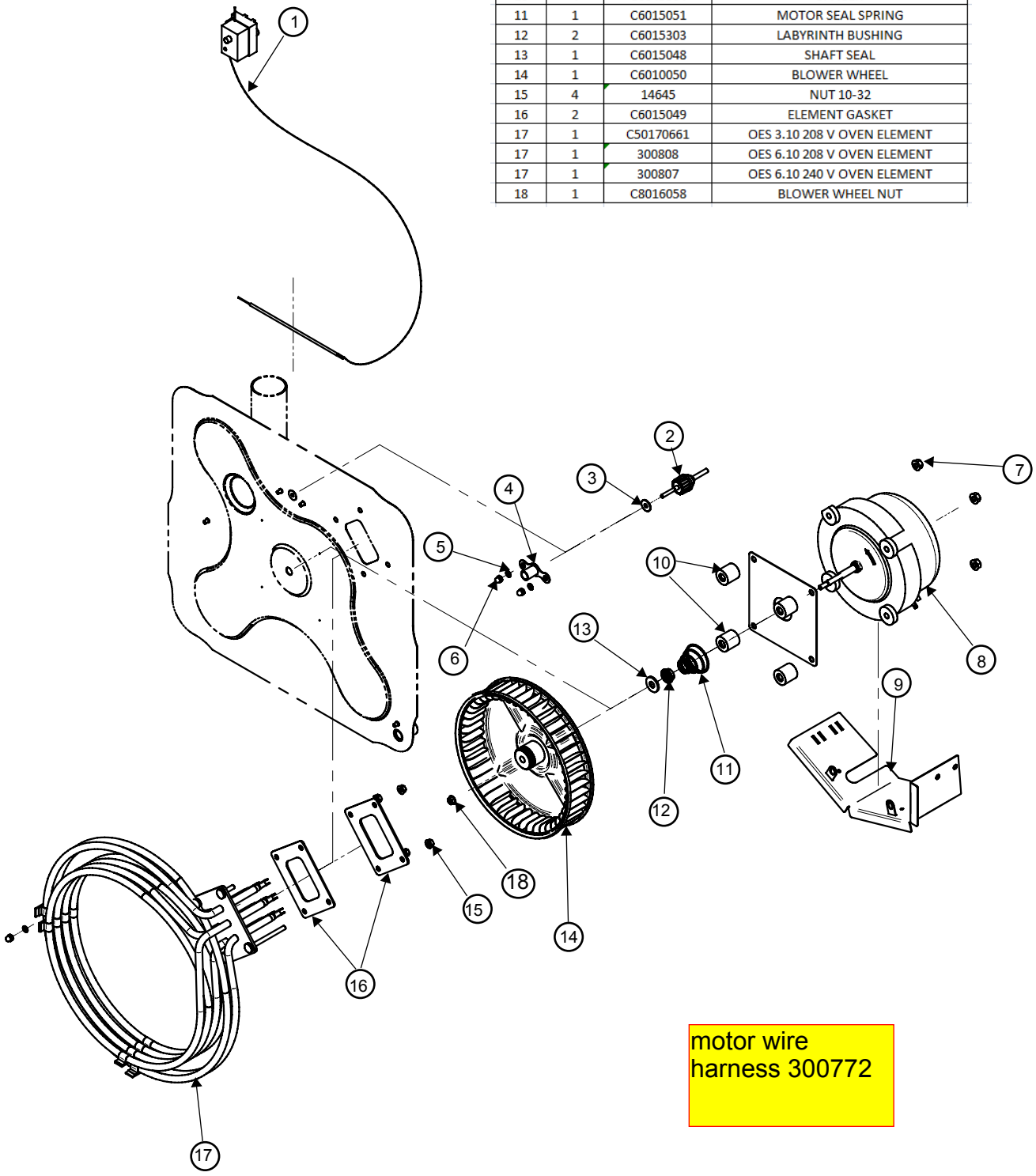


OES 6.10 Mini L H
Door Assembly
C2529775

ITEM	QTY	PART NO.	DESCRIPTION
7	A/R	107507	LOCTITE 242
6	1	112125	SCREW, PAN HEAD, PHIL, M6 X 8mm, SST
5	1	113495	CLIP, INNER DOOR RETAINER, MINI
4	3	C8013082	SCREW, MLF, M5 X 25, A2
3	1	C6012036	HANDLE, DOOR, LH, MINI
2	1	C2518352	ASSEMBLY, INNER DOOR,
1	1	C2529771	ASSEMBLY, OUTER DOOR, LH, 6.10 MINI

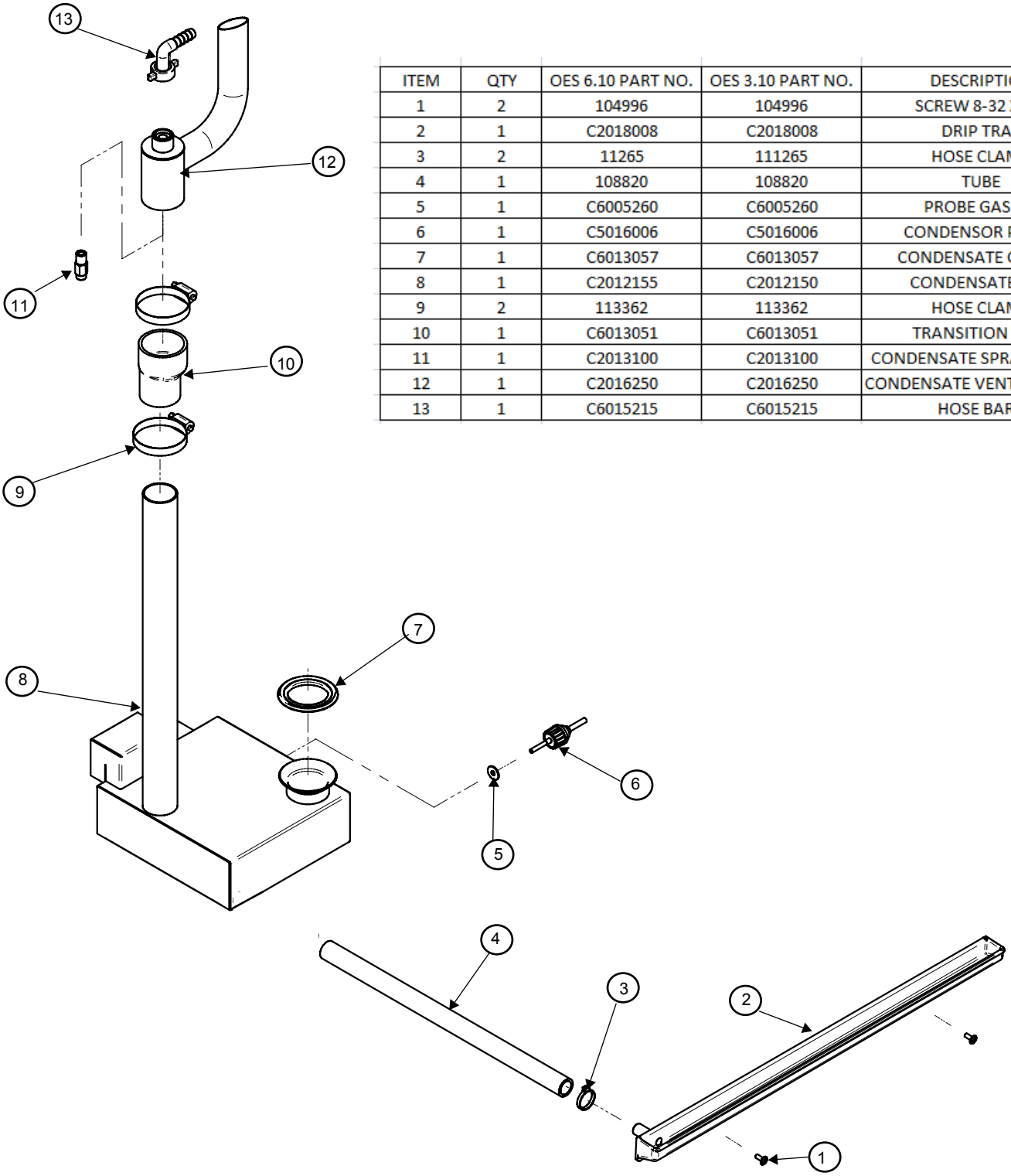
FAN MOTOR ASSEMBLY

ITEM	QTY	PART NO.	DESCRIPTION
1	1	C5001041	OVEN HIGHLIMIT
2	1	C5016006	OVEN PROBE
3	1	C6005260	PROBE GASKET
4	1	C2218429	PROBE SHIELD
5	2	102641	WASHER
6	2	109164	NUT
7	4	14618	MOTOR MOUNTING NUT
8	1	C5018057	FAN MOTOR
9	1	C2118341	FAN MOTOR SHEILD
10	4	C6045304	SPACER
11	1	C6015051	MOTOR SEAL SPRING
12	2	C6015303	LABYRINTH BUSHING
13	1	C6015048	SHAFT SEAL
14	1	C6010050	BLOWER WHEEL
15	4	14645	NUT 10-32
16	2	C6015049	ELEMENT GASKET
17	1	C50170661	OES 3.10 208 V OVEN ELEMENT
17	1	300808	OES 6.10 208 V OVEN ELEMENT
17	1	300807	OES 6.10 240 V OVEN ELEMENT
18	1	C8016058	BLOWER WHEEL NUT



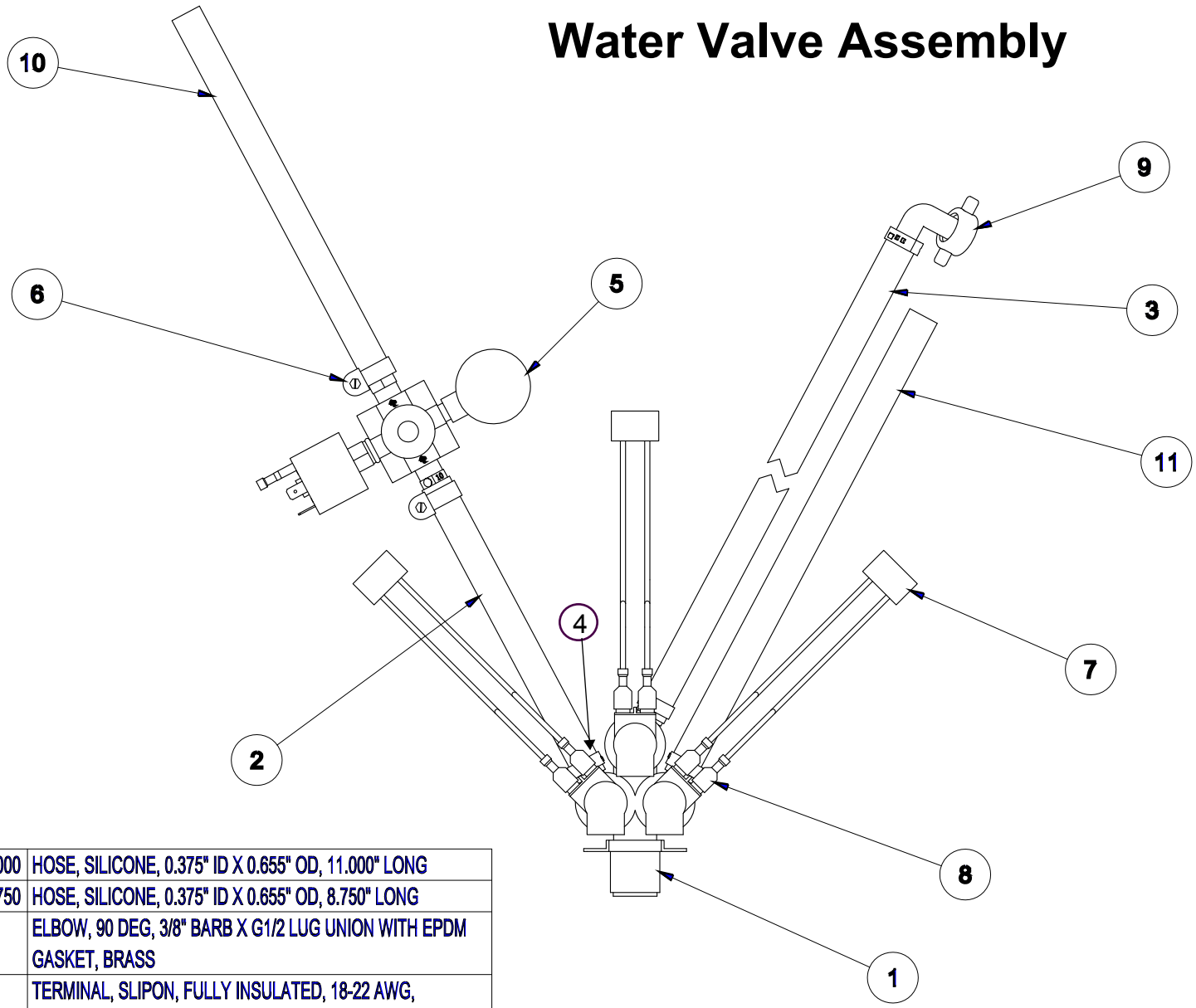
motor wire harness 300772

CONDENSATE BOX



ITEM	QTY	OES 6.10 PART NO.	OES 3.10 PART NO.	DESCRIPTION
1	2	104996	104996	SCREW 8-32 X 1/2
2	1	C2018008	C2018008	DRIP TRAY
3	2	11265	111265	HOSE CLAMP
4	1	108820	108820	TUBE
5	1	C6005260	C6005260	PROBE GASKET
6	1	C5016006	C5016006	CONDENSOR PROBE
7	1	C6013057	C6013057	CONDENSATE GASKET
8	1	C2012155	C2012150	CONDENSATE BOX
9	2	113362	113362	HOSE CLAMP
10	1	C6013051	C6013051	TRANSITION TUBE
11	1	C2013100	C2013100	CONDENSATE SPRAY NOZZLE
12	1	C2016250	C2016250	CONDENSATE VENT ASSEMBLY
13	1	C6015215	C6015215	HOSE BARB

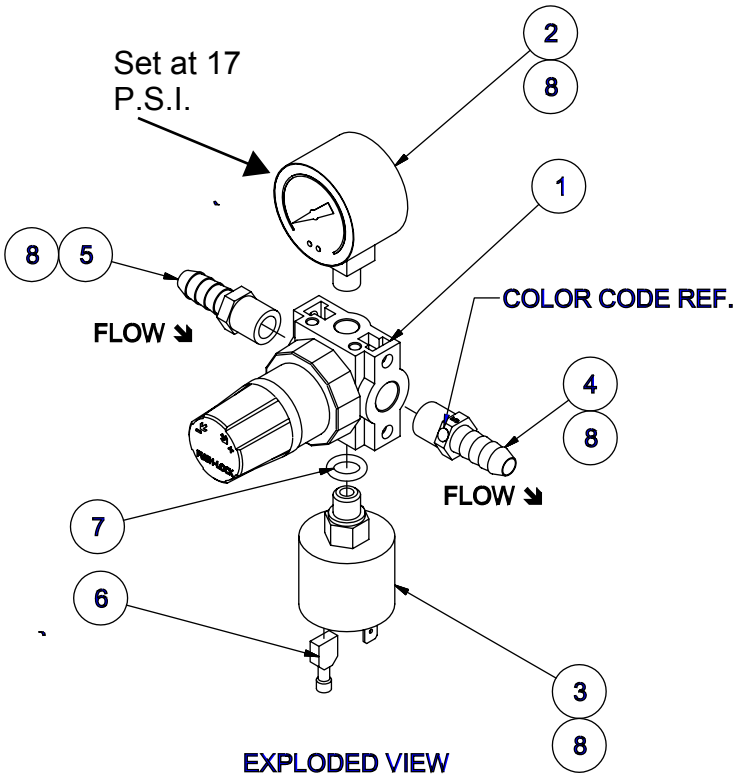
Water Valve Assembly



ITEM	QTY	PART NO.	DESCRIPTION
11	1	11149811000	HOSE, SILICONE, 0.375" ID X 0.655" OD, 11.000" LONG
10	1	11149808750	HOSE, SILICONE, 0.375" ID X 0.655" OD, 8.750" LONG
9	1	C6015215	ELBOW, 90 DEG, 3/8" BARB X G1/2 LUG UNION WITH EPDM GASKET, BRASS
8	6	300509	TERMINAL, SLIPON, FULLY INSULATED, 18-22 AWG, PIGGYBACK
7	3	300407	FILTER, ELECTRICAL, RC NETWORK, 125 VAC, 200 VDC
6	2	C6006086	HOSE CLAMP, 1/2" 12-20 MM, 15 MM ADJUSTED
5	1	FK1132281	REGULATOR ASSEMBLY, 0.5MM ORIFICE, COMBI
4	4	C6016070	CLAMP, HOSE, 0.630" - 0.756", ONE EAR, STEPLESS, SST, OETIKER 16700110 (REF 019.2-706R)
3	1	11149826000	HOSE, SILICONE, 0.375" ID X 0.655" OD, 26.000" LONG
2	1	11149807000	HOSE, SILICONE, 0.375" ID X 0.655" OD, 7.000" LONG
1	1	300453	VALVE, SOLENOID, 3 WAY, 240VAC, 50/60 Hz

REGULATOR ASSEMBLY

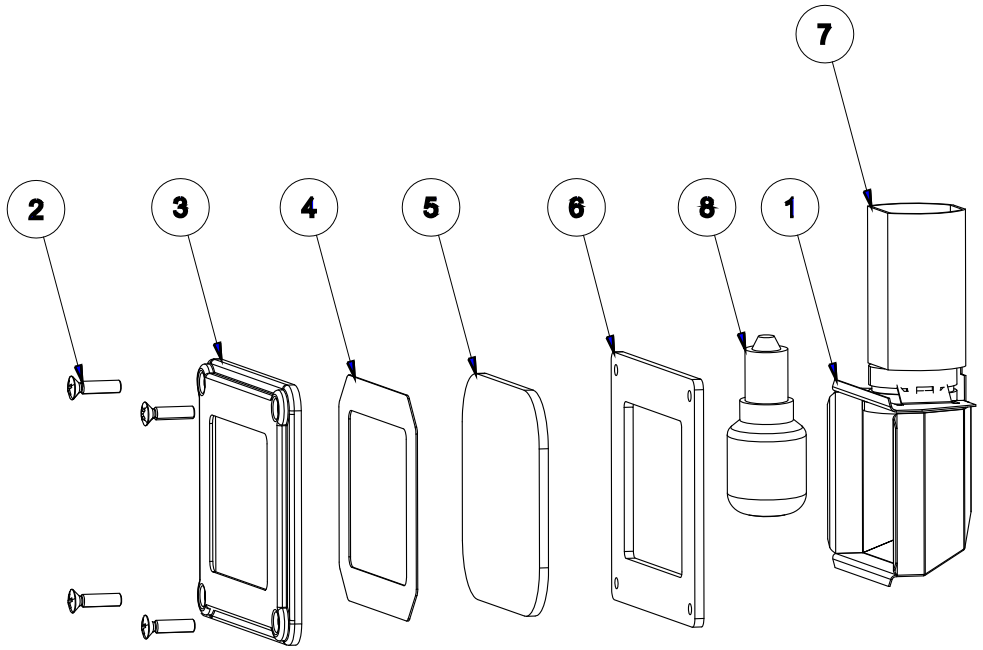
ASSEMBLY PART NO.	ORIFICE FTG. PN.	ORIFICE SIZE	COLOR CODE
FK1132281	1132301	0.5mm	RED 3.10 / 6.10 MINI
FK1132282	1132302	0.6mm	BLUE 6.20/10.10/10.20
FK1132283	1132303	0.7mm	YELLOW 12.20
FK1132284	1132304	1.0mm	GREEN 20.20

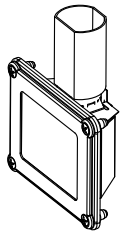


EXPLODED VIEW

ITEM	QTY	PART NO.	DESCRIPTION
8	A/R	111651	SEALANT, LOCTITE, WHITE, HIGH TEMP, DRI-SEAL 513
7	1	113236	O-RING, 3/8"ID X 9/16"OD X 3/32"THK, BUNA-N
6	1	20356	SLIP-ON FULL INSULATED, FEMALE, 0.032 X 0,250
5	1	105277	FTG, HOSE BARB, 3/8 H X 1/4 NPT, BR
4	1	SEE CHART	FTG, HOSE BARB,3/8H X 1/4NPT,BR; W/ORIFICE
3	1	C5009063	SWITCH, PRESSURE, INJECTOR SYSTEM
2	1	C6006140	GAUGE, PRESSURE, 0 -60 PSI (4 BAR) 1/8" BPP BOTTOM CONNECTION
1	1	113229	REGULATOR, 0-60PSIG, 1/4"NPT

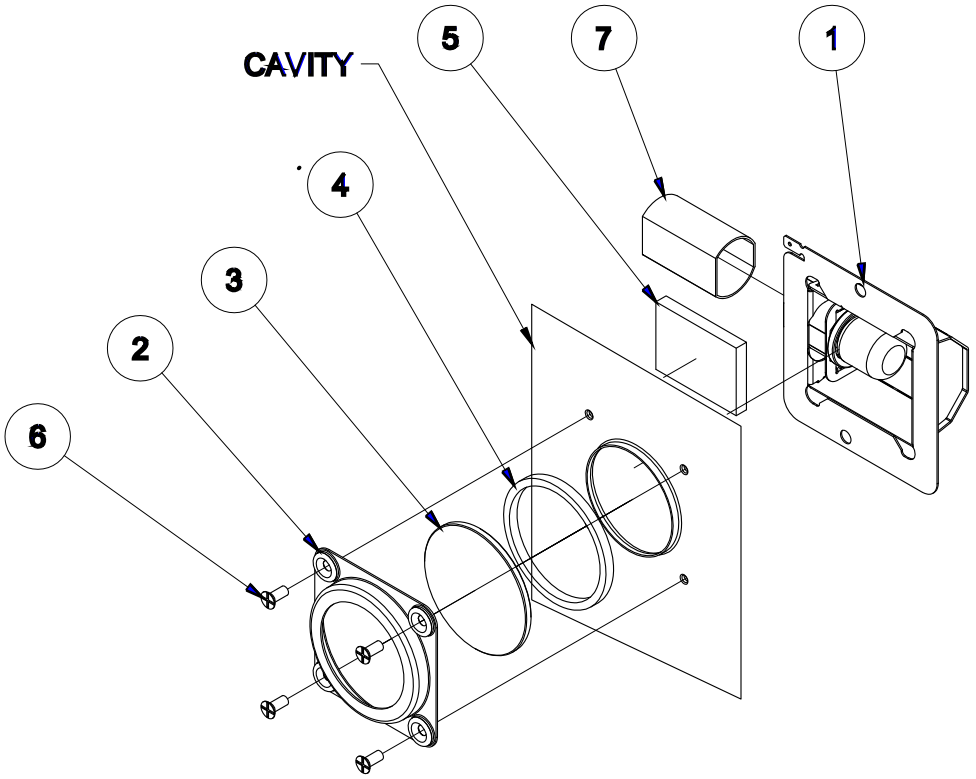
OES 3.10 MINI LIGHT ASSEMBLY





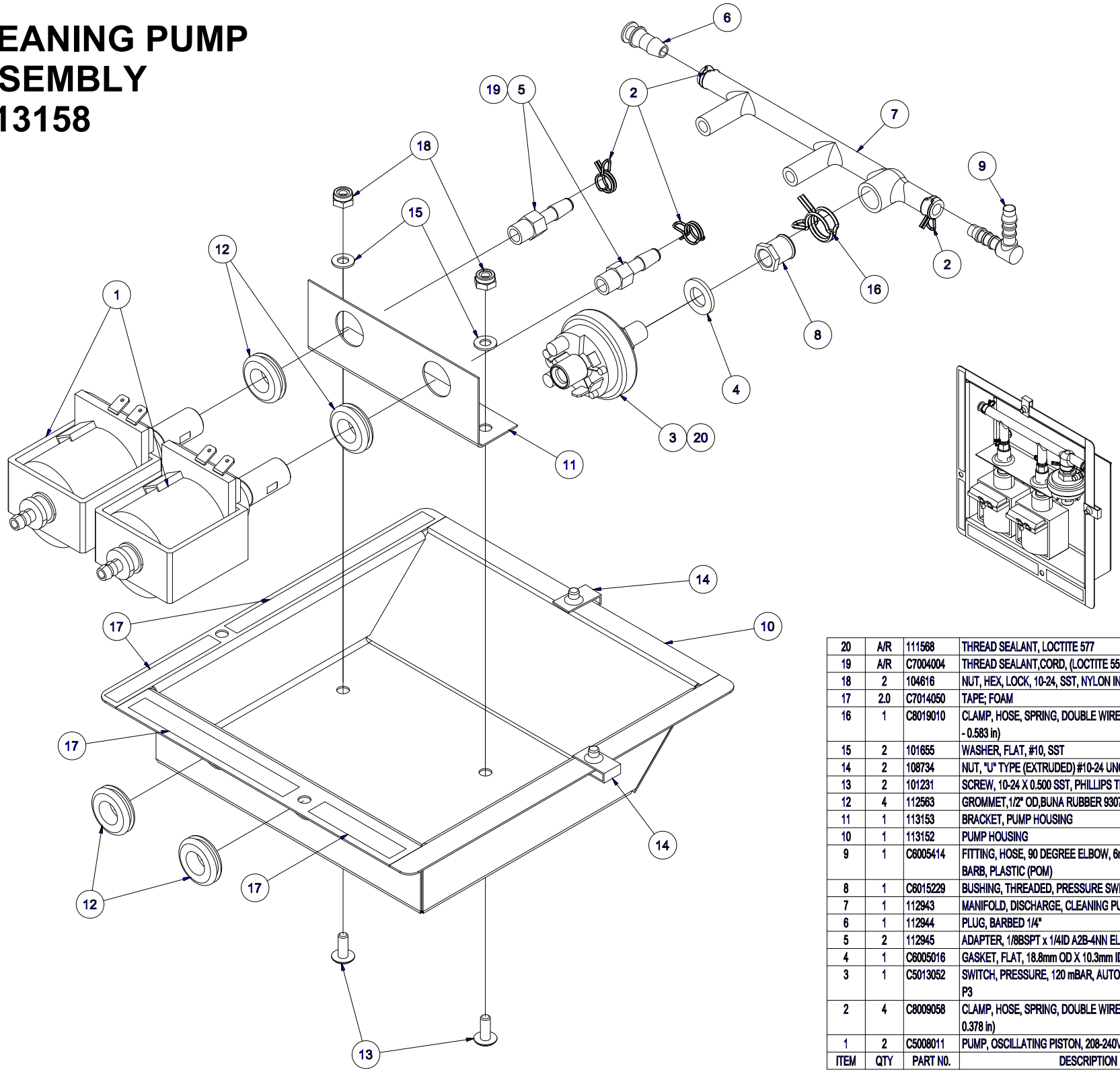
ITEM	QTY	PART NO.	DESCRIPTION
8	1	C5005045 C5005043	BULB, LIGHT, 25W, 230V (ELECTRIC UNITS) BULB, LIGHT, 25W, 120V (GAS UNITS)
7	1	C8019006	PROTECTION CAP, CAVITY LIGHT
6	1	C6015018	SEAL, CAVITY LIGHT, 3mm
5	1	C5015005	GLASS, CAVITY LIGHT
4	1	C6015063	SEAL, CAVITY LIGHT, 0.5mm
3	1	C5015006	FRAME, CAVITY LIGHT
2	4	C8002025	ROUNDED COUNTERSUNK HEAD SCREW M4X16
1	1	C5015001	REFLECTOR HOUSING, CAVITY LIGHT

OES 6.10 MINI LIGHT ASSEMBLY



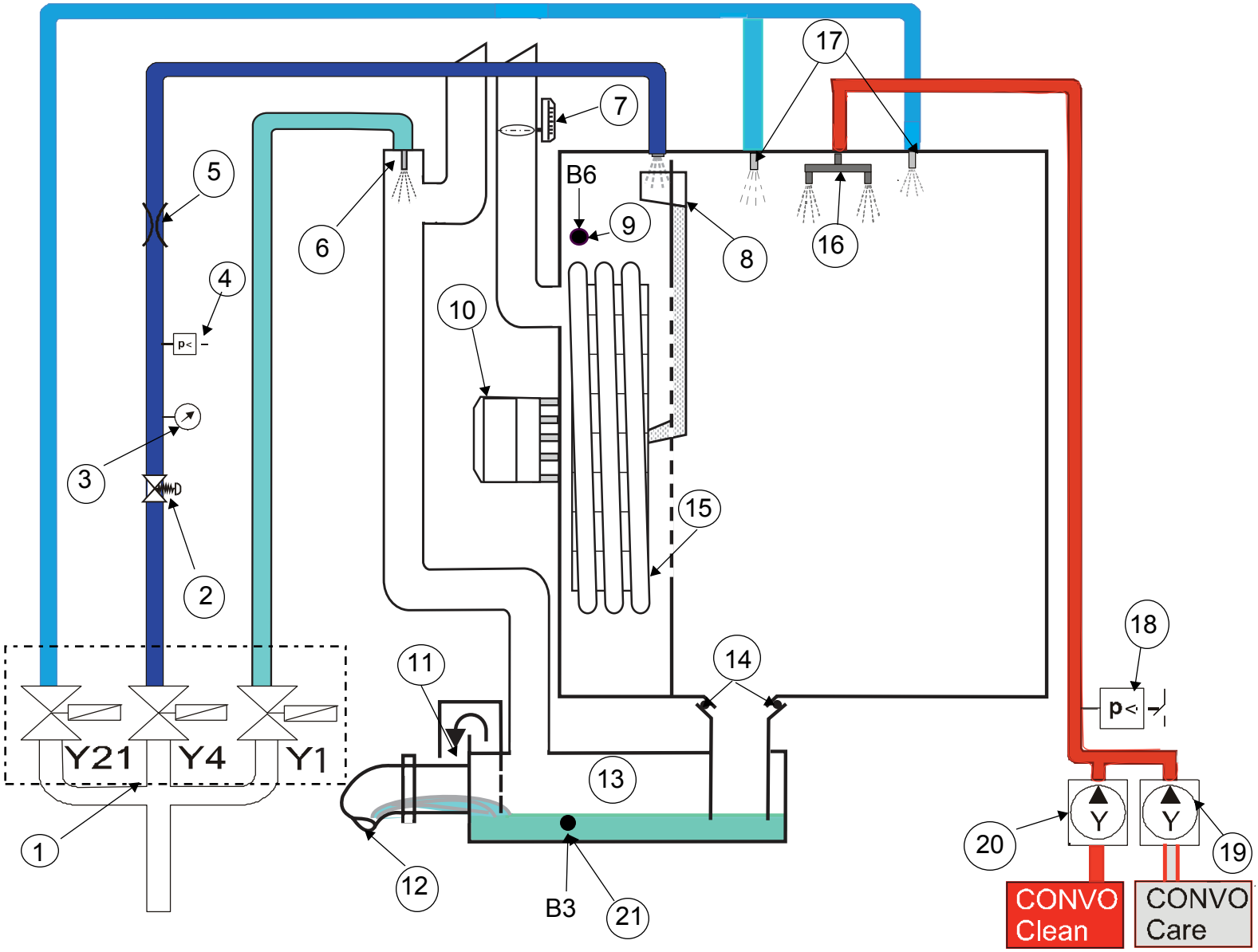
ITEM	QTY	PART N0.	DESCRIPTION
7	1	C8019006	PROTECTION CAP, CAVITY LIGHT, P3
6	4	C8002035	SCREW, COUNTERSUNK, DIN 965, M5 X 12
5	1	C7013452	INSULATION, LIGHT - MINI COMBI
4	1	C6005013	GASKET, ROUND LIGHT
3	1	C5015011	GLASS, CAVITY LIGHT, ROUND
2	1	C5005020	FRAME, CAVITY LIGHT, ROUND
1	1	C2625901	LIGHT REFLECTOR ASSY; ROUND; 25W, 230V

CLEANING PUMP ASSEMBLY S113158



ITEM	QTY	PART NO.	DESCRIPTION
20	A/R	111568	THREAD SEALANT, LOCTITE 577
19	A/R	C7004004	THREAD SEALANT,CORD, (LOCTITE 55)
18	2	104616	NUT, HEX, LOCK, 10-24, SST, NYLON INSERT
17	2.0	C7014050	TAPE; FOAM
16	1	C8019010	CLAMP, HOSE, SPRING, DOUBLE WIRE, 14.1 - 14.8 mm (0.555 - 0.583 in)
15	2	101655	WASHER, FLAT, #10, SST
14	2	108734	NUT, "U" TYPE (EXTRUDED) #10-24 UNC-2B THREAD
13	2	101231	SCREW, 10-24 X 0.500 SST, PHILLIPS TRUSS HEAD
12	4	112563	GROMMET,1/2" OD,BUNA RUBBER 9307K85 MCMASTER
11	1	113153	BRACKET, PUMP HOUSING
10	1	113152	PUMP HOUSING
9	1	C6005414	FITTING, HOSE, 90 DEGREE ELBOW, 6mm BARB X 6mm BARB, PLASTIC (POM)
8	1	C6015229	BUSHING, THREADED, PRESSURE SWITCH P3
7	1	112943	MANIFOLD, DISCHARGE, CLEANING PUMPS, 608DLX
6	1	112944	PLUG, BARBED 1/4"
5	2	112945	ADAPTER, 1/8BSPT x 1/4ID A2B-4NN ELDON JAMES
4	1	C6005016	GASKET, FLAT, 18.8mm OD X 10.3mm ID X 2mm THICK
3	1	C5013052	SWITCH, PRESSURE, 120 mBAR, AUTO CLEANING SYSTEM, P3
2	4	C8009058	CLAMP, HOSE, SPRING, DOUBLE WIRE, 9.1 - 9.6 mm (0.358 - 0.378 in)
1	2	C5008011	PUMP, OSCILLATING PISTON, 208-240VAC, 50-60Hz P3

OES 3.10 W/WASH WATER FLOWCHART



ITEM	DESCRIPTION
1	SOLENOID
Y1	CONDENSATE
Y4	STEAM INJECTION
Y21	RINSE
2	INJECTION REGULATOR
3	INJECTION PRESSURE GUAGE
4	INJECTION PRESSURE SWITCH
5	FLOW REGULATOR
6	CONDENSATE SPRAY NOZZLE
7	HUMIDTY VALVE
8	INJECTION NOZZLE
9	OVEN PROBE B6

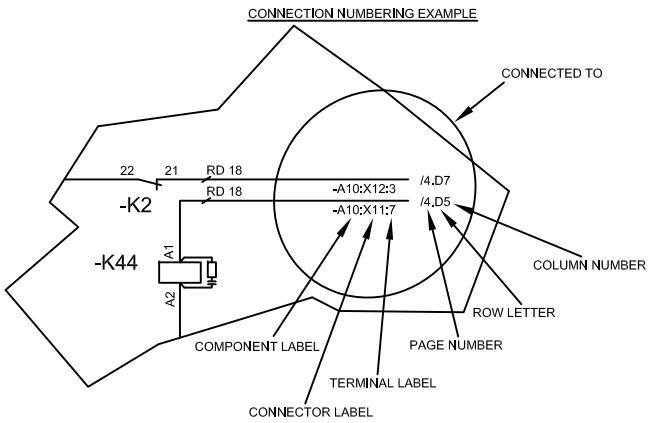
ITEM	DESCRIPTION
10	OVEN FAN MOTOR
11	CONDENSATE OVERFLOW
12	DRAIN
13	CONDENSATE BOX
14	CONDENSATE BOX GASKET
15	ELEMENT
16	WASH SPRAY ARM
17	RINSE SPRAY HEAD
18	WASH PRESSURE SWITCH
19	RINSE PUMP
20	CLEAN PUMP
21	CONDENSATE PROBE

PARTS LIST

LABEL	DESCRIPTION	PART NO.	LOCATION
-A10	CONTROL BOARD (SM 5010)	C5019100	3
-A11	OPERATION BOARD (BM 5010)	C5019150	3
-A13	I.D. MODULE	C5019102	3.D4
-B3	CONDENSOR PROBE	C5016006	3.A4
-B6	OVEN PROBE	C5016006	3.A4
-B7	OVEN HI-TEMP THERMOSTAT	C5001041	2.B4
-B10	CORE TEMP. PROBE	C5013001	3.A4
-E4	OVEN HEATING ELEMENT, 5143W, 230V	C5017066	2.B5
	OVEN HEATING ELEMENT, 4750W, 208V	C50170661	2.B5
-F1,F10	FUSE, 3A	300752	2.B3,2.B4
-F2	FUSE, 1A	300418	3.D3
-G1	POWER SUPPLY, 12VDC	300350	2.D3
-H5	OVEN LAMP, 230VAC	C5005045	3.E3
-K0,-K4	CONTACTOR, 32A	C4011001	2D6,2.D6
	FILTER (RC)	C4011004	

LABEL	DESCRIPTION	PART NO.	LOCATION
-M1	MOTOR, OVEN FAN	C5018057	2.D8
-M2	VALVE, HUMIDITY	C2016300	3.C8
-M3.1,-M3.2	COOLIING FAN	C5018052	3.E1,3.E2
-S3	PRESSURE SWITCH (INJECTION)	C5009063	3.A6
-S4	PRESSURE SWITCH (CLEANING OPTION)	C5013052	3.B5
-S7	DOOR SWITCH	C5003075	3.A6
-U10	AC DRIVE	300770	2.B7
-W1	CABLE, 9 PIN COM.	300533	3.C3
-Y10	VALVE ASSY, 3 WAY, 240VAC (CLEANING OPTION)	300453	3.E4
	-Y1 VALVE, CONDENSOR	-	3.E5
	-Y4 VALVE, INJECTION	-	3.E4
	-Y21 VALVE, RINSE	-	3.E7
	VALVE ASSY, 2 WAY, 240VAC	300605	3.E4
	-Y1 VALVE, CONDENSOR	-	3.E5
	-Y4 VALVE, INJECTION	-	3.E4
	NOISE FILTER (RC)	300407	3.E4,3.E5
-Y20,-Y23	PUMP, CLEANING, 230VAC(CLEANING OPTION)	C5008011	3.E7, 3.E8

CONNECTION NUMBERING EXAMPLE



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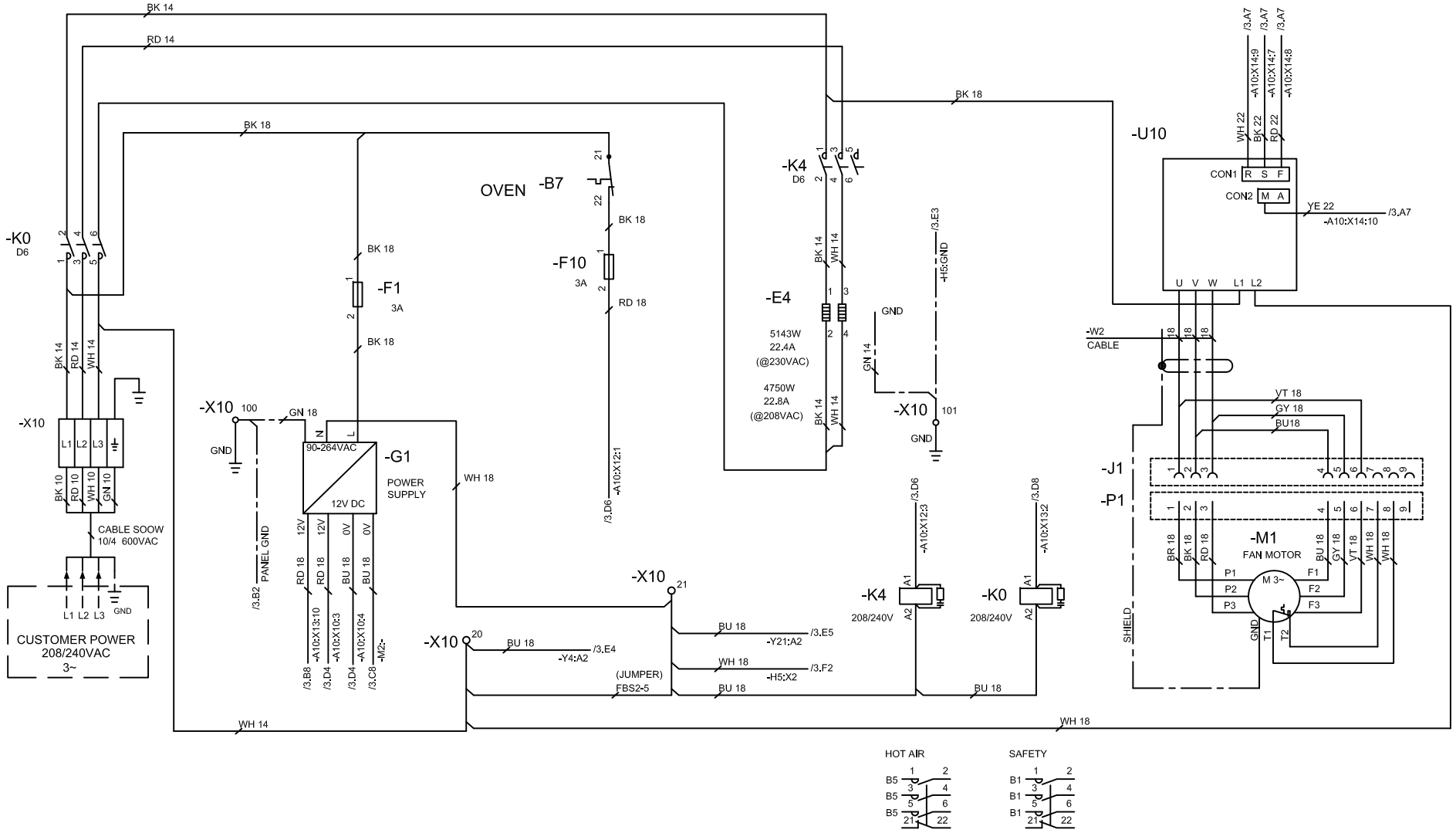
CLEVELAND RANGE, LLC
1333 East 179th St., Cleveland, Ohio 44110-2574

TITLE
WIRING DIAGRAM, OES 3.10
WITH REVERSING MOTOR & STD CONTROLS

VOLTAGE: 3~ 208-240
WATTAGE: 4410W-5760W
CURRENT: 21A - 24A

DRAWN BY: DRL
DATE: 6-4-10
DRAWING NO.: 300785
SIZE: B
SHEET 1 OF 4
REV: A

WIRING DIAGRAM



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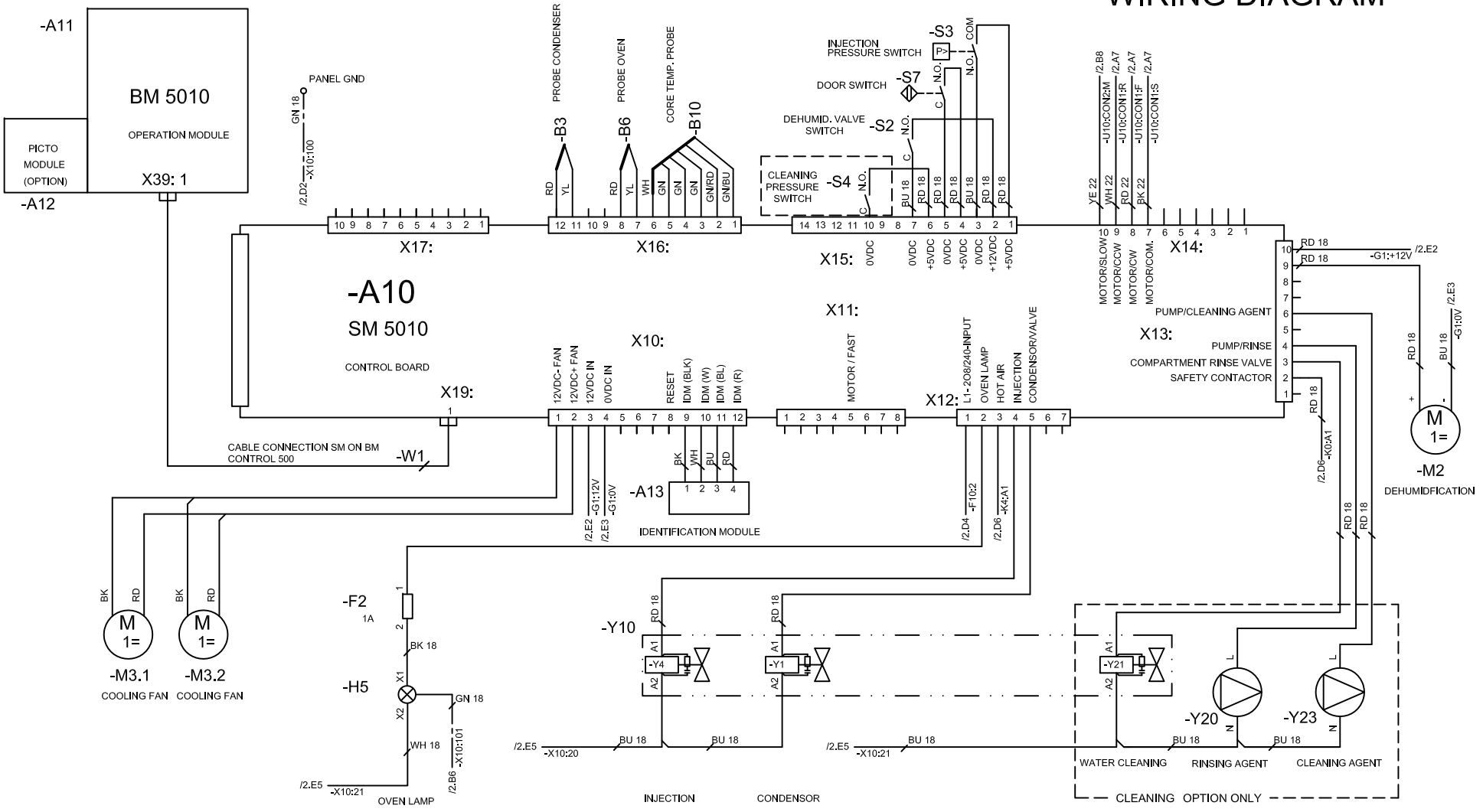
CLEVELAND RANGE, LLC 1333 East 179th St., Cleveland, Ohio 44110-2574	WIRING DIAGRAM, OES 3.10 WITH REVERSING MOTOR & STD CONTROLS	VOLTAGE: 3~ 208-240 WATTAGE: 4410W-5760W CURRENT: 21A - 24A	DRL	300785	A
			DATE 6-4-10	SIZE B	SHEET 2 OF 4

WIRING DIAGRAM



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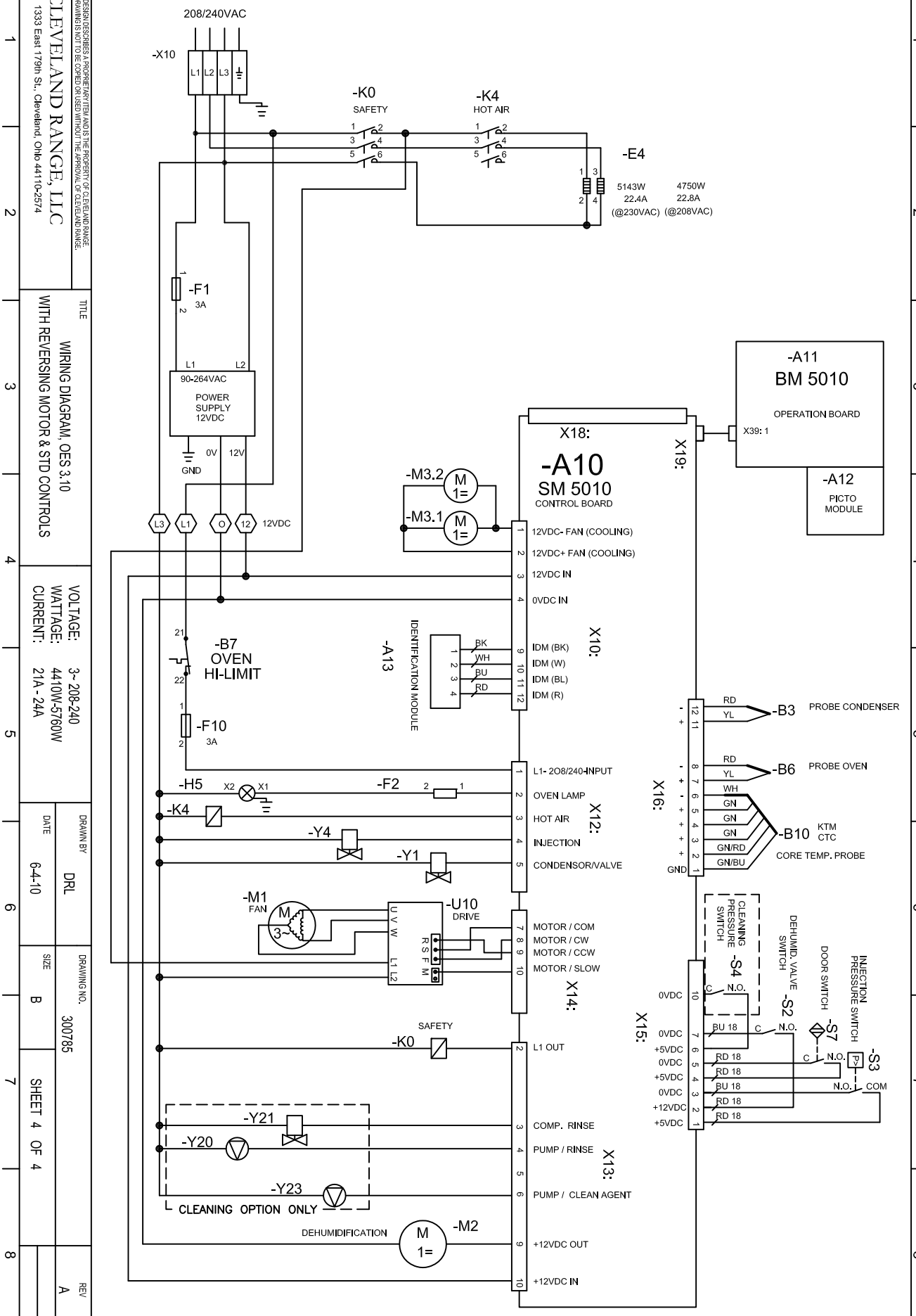
CLEVELAND RANGE, LLC
1333 East 179th St., Cleveland, Ohio 44110-2574

TITLE
WIRING DIAGRAM, OES 3.10
WITH REVERSING MOTOR & STD CONTROLS

VOLTAGE: 3~ 208-240
WATTAGE: 4410W-5760W
CURRENT: 21A - 24A

DRAWN BY: DRL
DATE: 6-4-10
DRAWING NO.: 300785
SIZE: B
SHEET 3 OF 4
REV: A

LADDER DIAGRAM



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CLEVELAND RANGE, LLC
1333 East 179th St., Cleveland, Ohio 44110-2574

TITLE
WIRING DIAGRAM, OES 3.10
WITH REVERSING MOTOR & STD CONTROLS

VOLTAGE: 3~ 208-240
WATTAGE: 4410W-5760W
CURRENT: 21A - 24A

DRAWN BY: DRL
DATE: 6-4-10

SIZE: B
DRAWING NO.: 300785

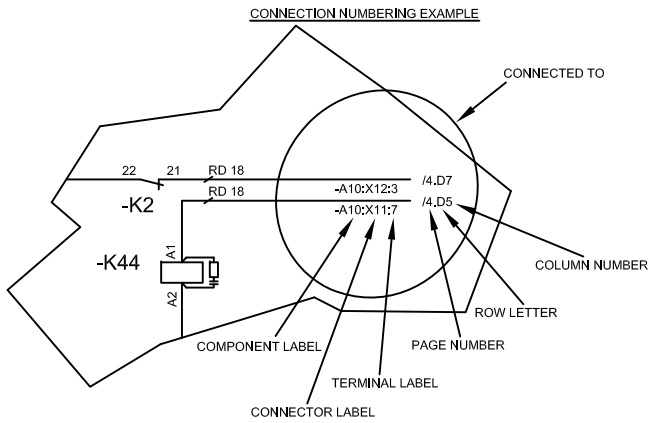
SHEET 4 OF 4

REV: A

PARTS LIST

LABEL	DESCRIPTION	PART NO.	LOCATION
-A10	CONTROL BOARD (SM 5010)	C5019100	3
-A11	EASYTOUCH PANEL	C2128695	3
-A13	I.D. MODULE	C5019102	3.D4
-B3	CONDENSOR PROBE	C5016006	3.A4
-B6	OVEN PROBE	C5016006	3.A4
-B7	OVEN HI-TEMP THERMOSTAT	C5001041	2.B4
-B10	CORE TEMP. PROBE	C5013021	3.A4
-E4	OVEN HEATING ELEMENT, 6.4KW, 230V	300806	2.B5
-F1,F10	FUSE, 3A	300752	2.B3,2.B4
-F2	FUSE, 1A	300418	3.D3
-G1	POWER SUPPLY, 12VDC	300350	2.D3
-H5	OVEN LAMP, 230VAC	C5005045	3.E3
-K0,-K4	CONTACTOR, 32A	C4011001	2D6,2.D6
	FILTER (RC)	C4011004	

LABEL	DESCRIPTION	PART NO.	LOCATION
-M1	MOTOR, OVEN FAN	C5018057	2.D8
-M2	VALVE, HUMIDITY	C2016300	3.E8
-M3.1,-M3.2	COOLIING FAN	C5018052	3.E1,3.E2
-S3	PRESSURE SWITCH (INJECTION)	C5009063	3.A6
-S4	PRESSURE SWITCH (CLEANING OPTION)	C5013052	3.B5
-S5	SWITCH, 12VDC POWER	C5019328	3.A1
-S7	DOOR SWITCH	C5003075	3.A6
-SPK	SPEAKER	C5019327	3.A2
-U10	AC DRIVE	300770	2.B7
-Y4	-Y4 VALVE, INJECTION (CLEANING OPTION)	300362	3.E4
	NOISE FILTER (RC)	300407	3.E4
-Y10	VALVE ASSY, 2 WAY, 240VAC (W/O CLEANING OPTION)	300605	3.E4
	-Y1 VALVE, CONDENSOR	-	3.E5
	-Y4 VALVE, INJECTION	-	3.E4
	NOISE FILTER (RC)	300407	3.E4,3.E5
-Y11	VALVE ASSY, 2 WAY, 240VAC (CLEANING OPTION)	300457	3.E6
	-Y1 VALVE, CONDENSOR	-	3.E5
	-Y21 VALVE, RINSE	-	3.E7
	NOISE FILTER (RC)	300407	3.E5, 3.E7
-Y20,-Y23	PUMP, CLEANING, 230VAC(CLEANING OPTION)	C5008011	3.E7, 3.E8



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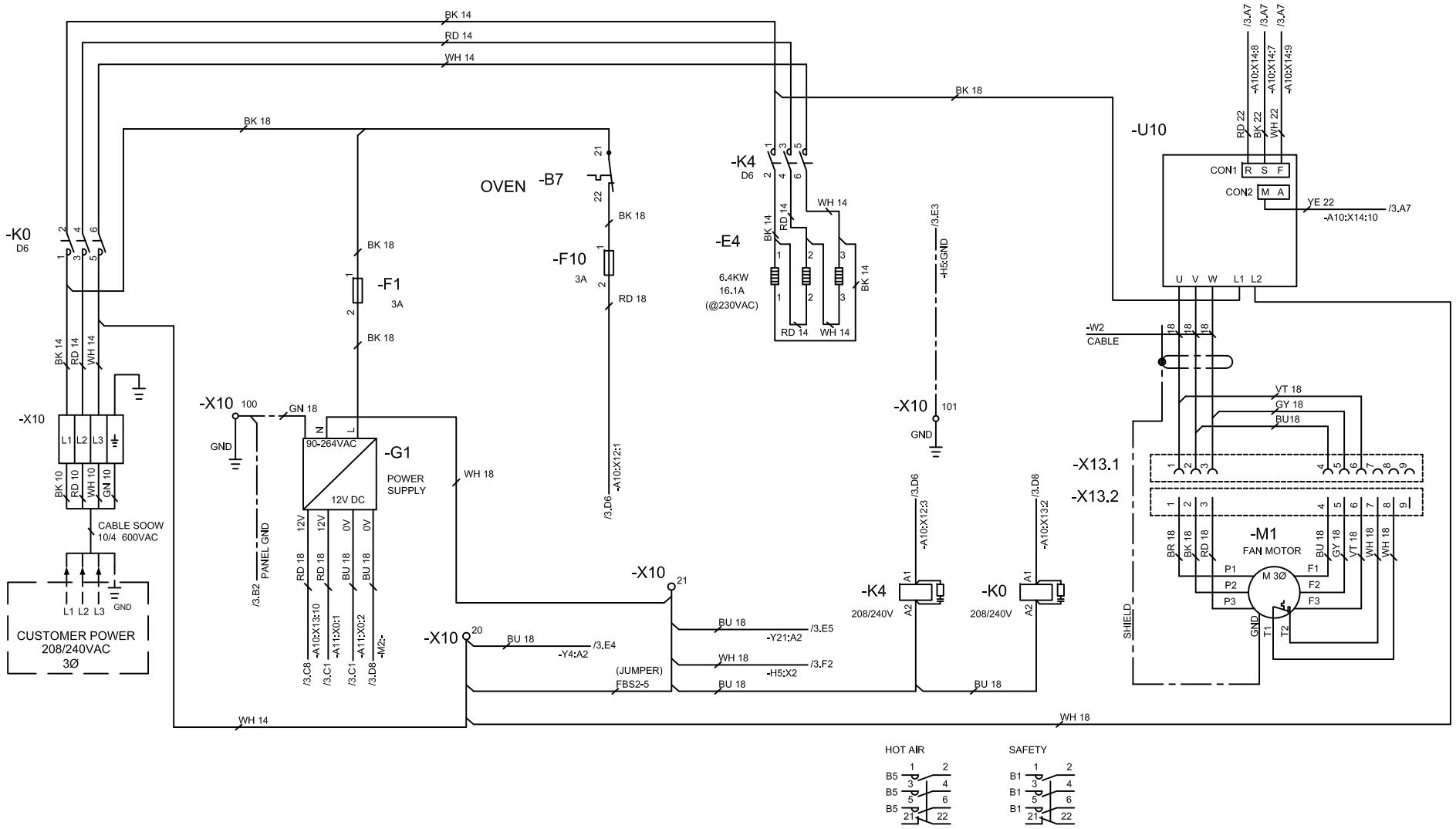
CLEVELAND RANGE, LLC
1333 East 179th St., Cleveland, Ohio 44110-2574

TITLE
WIRING DIAGRAM
OES 6.10 MINI WITH EASYTOUCH

VOLTAGE: 3Ø 208-240
WATTAGE: 5.65KW - 7.45KW
CURRENT: 15.7A - 17.9A

DRAWN BY: DRL
DATE: 12-28-10
DRAWING NO.: 300775
SIZE: B
SHEET 1 OF 4
REV: B

WIRING DIAGRAM



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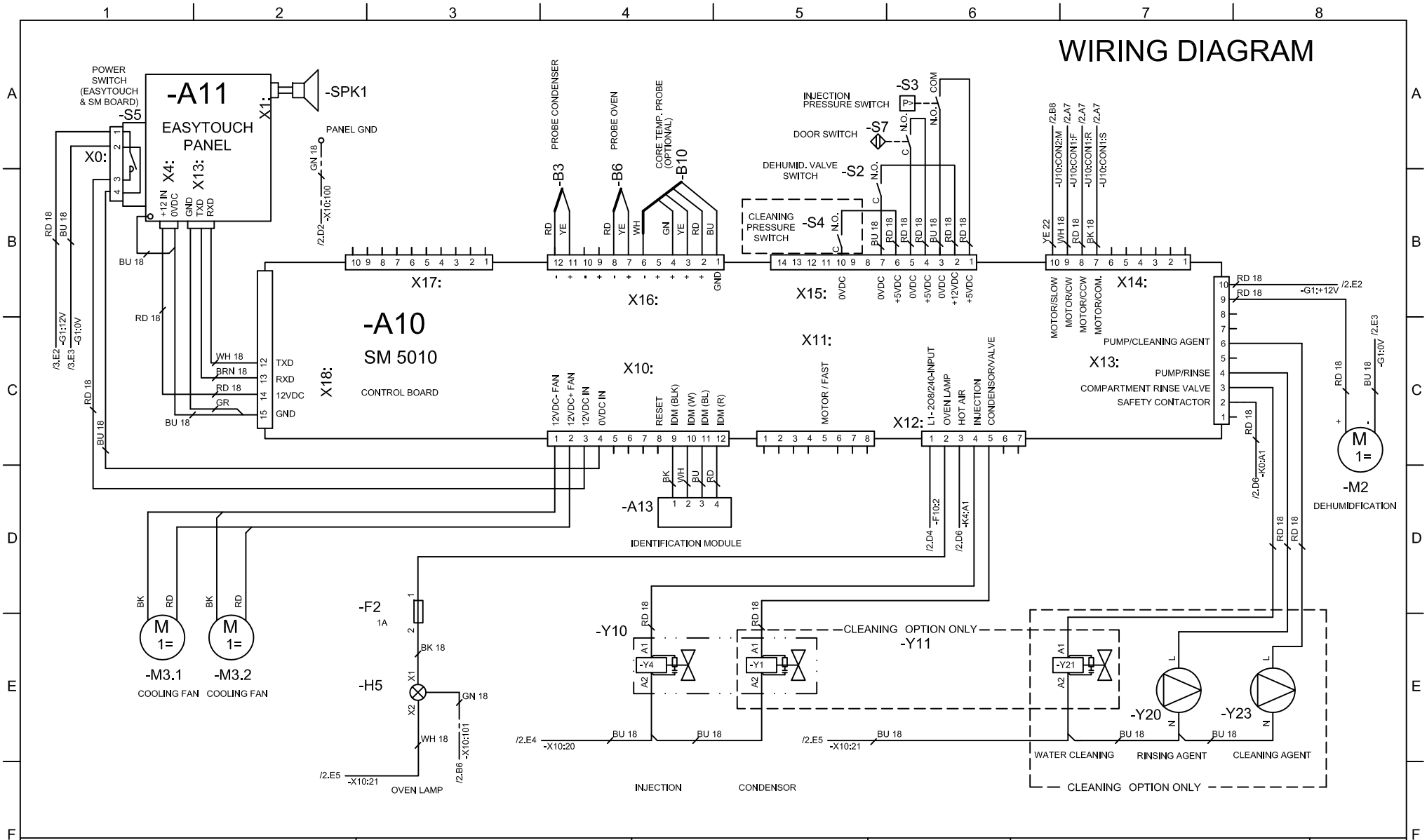
CLEVELAND RANGE, LLC 1333 East 179th St., Cleveland, Ohio 44110-2574	WIRING DIAGRAM OES 6.10 MINI WITH EASYTOUCH	WATTAGE: 5.65KW - 7.45KW CURRENT: 15.7A - 17.9A	DATE 12-29-10	SIZE B	SHEET 2 OF 4

WIRING DIAGRAM



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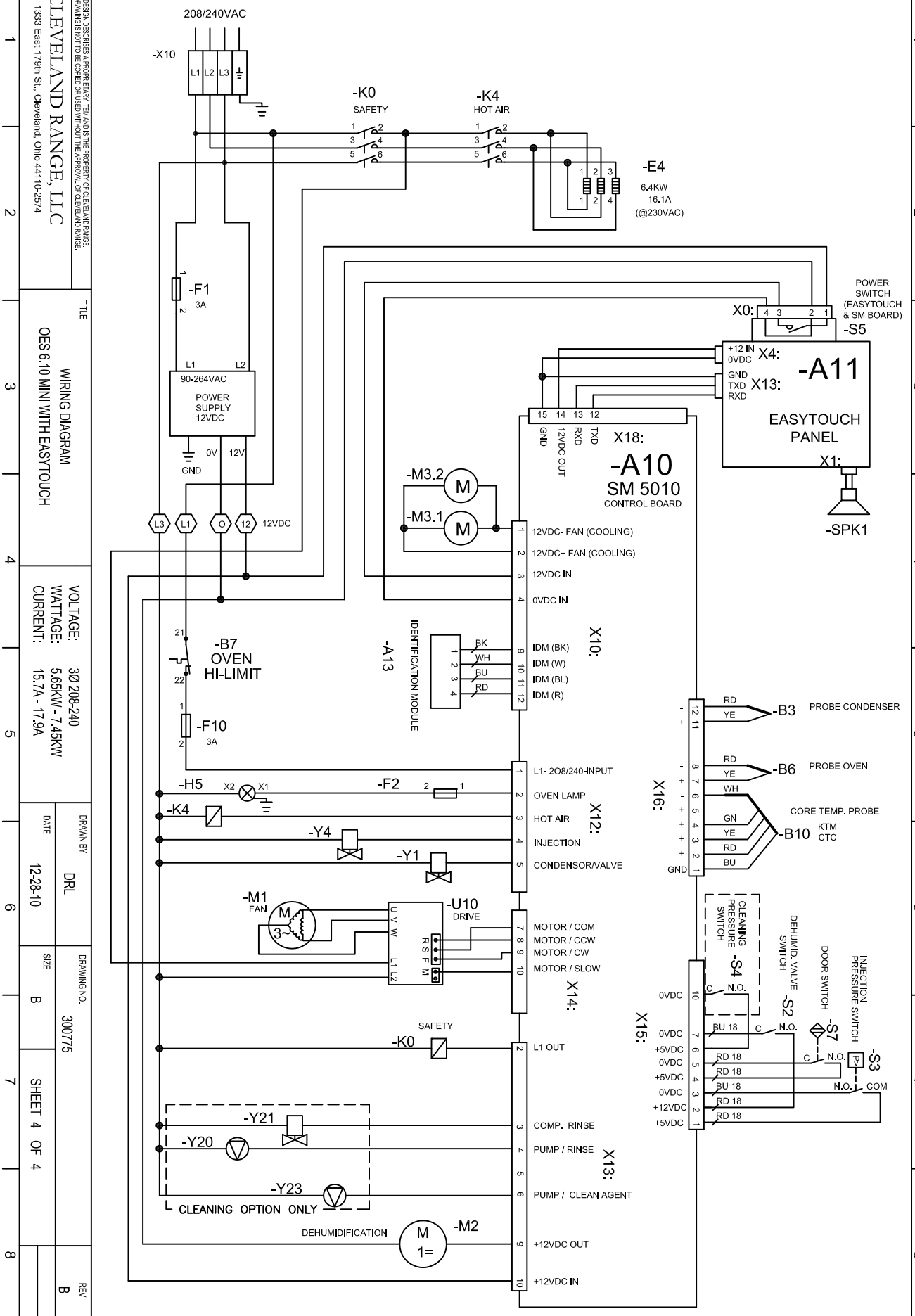
LADDER DIAGRAM



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SHEET 4 OF 4

REV: B